53

NAUTICAL WORKS & CHARTS

FOR SALE BY

WILLIAM C. TABER & SON,

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NEW-BEDFORD.

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——— Chart of East Coast of New Holland, New Zealand, &c.
——— . . . . . . West do. do.
——— . . . . . . West Coast of Africa [illegible]om the Cape de Verde Islands to Cape of Good Hope.
STEEL's Whole Coast of Brazil, from [illegible] Equator to River of Plate, on a large scale.
OWEN's Charts of the Coast of Afri[illegible]
Cape Verde Islands—Azores or Wes[illegible]n-Islands—Seychelle Islands—Madagascar, &c.

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WILLIAM C. TABER & SON

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SEXTANTS, QUADRANTS, BAROMETERS & SPY GLASSES.

Leander A. Chase

Remarks On boar Thursday August th 1 184

these 24 hours begined with strong
breezes from SW Att sun set shortened
sail steering NE middle part strong
breezes latter part the same steering
Ely S so ends Lat By Obs 35.00 N

Friday August

th 22 1845

At 10 Am spoke the
Ship Seeris of
New bedford 25 days
out bound for the
NW

these 24 hours begined with strong
wind from SW steering Ely S
Att sun set took in fore top sail
hove by the wind to the east Att day light
made sail saw a ship to the wind and so
Lat By Obs 34.43 Long 43.02 W

Saturday August th 23 184

these 24 hours begined with fine
steering Ely N At sun set took in sail
heading to the W middle part fine
weather At day light saw black fish low
ed for them got noth thing eep of
to sails in site so ends these 24 hours
Lat By Obs 35.35 Long by C 42.2 W

Sunday August
th 24
Lat By Obs 35.48 N
Long By C 41.38 W
By looner 41 52 W

these 24 hours begined with fine weather
steering NE Att sun set shortened sail
heading to the S the ship Seenest in
cumpney middle part and latter part
fine weather lite breezes from SSW
steering SE so ends these 24 hours

Monday Augus th 25 1845
these 24 hours begined with fine weath
steering SE wind from SSW the ship in
site middle part and latter part the same
steering by the wind to the ESE to sails in
site so ends these 24 hours
Lat By Obs 35.20 N Long By Ch 39.3

the top where
of cloth about
e, and if not, soften
ing good soap in
on the goods
work quickly.
erial to lie
, dip

Remarks On Tuesday August the 26

These 24 hours begins with fine weather
stering by the winds to the SE to sails in site
at sun set shortend sail middle part fine
weather latter part strong winds
from the SW stering E by S so ends
Lat By Obs 35"20 N

Wednesday August the 27

these 24 hours begins with strong
winds from the SSE stering E by S
at sun set shortend sail squally
tow clost reef main top sail middle part
much the same latter part modrate
saw noth thing so ends these 24 hours
Lat By Obs 35"19 Long 37"06 W

Thursday Aug[illegible] the 28 1845
These 24 hours c[illegible] with fine weather
stering E by S w[illegible] from N & W at sun set
Shortend sail s[illegible]ing the same middle
part fine weather latter part
the same saw noth thing so ends

Lat 35"14

Fryday August the 29 1844
these 24 hours begins with fine
weather at 2 P.M saw breeches low
ed for them saw noth thing no
middle part rain ne[illegible] latter part
fine weather so ends these 24 hours
Lat By Obs 35"30 Long 33"30 W

Saturday August the 30 1845
these 24 hours begins with fine
weather stering E by S saw noth thing
middle part fine weather latter
part the same saw humpses gram
puses so ends
Lat 36"28 Long 33"26

good druggist
for this mixture.

Remarks On Board Saturday Aug

These 24 hours beginds with calm
noth thing At 10 Am breeze from south
Lat By 36.26 N 6 saw noth so ends these 24 ha
south

Monday September the 1 184 saw
these 24 hours beginds with brisk gales
from N N E steering by the wind E by
At sun set shortend sail middle part
strong winds latter part the same saw
noth thing so ends Lat 36.39 Long 31.50

Tuesday September the 2 1830
these 24 hours beginds with strong
winds from N N E heading by the win
E at sun set shortend sail middle
and latter part strong gales saw
bark heading to W so ends these
24 hours Lat By Obs 36.40 N

Wednesday September the 3
these 24 hours beginds with strong
gals took in fore top sail the win
N middle part modrate d heading N W
latter part fine weather saw gram
uses so ends Lat By Obs 36.49 Long 31.4

Thursday September the 4 1845
These 24 hours beginds with fine wea
At 5 pm tack ship to the N E middle
part winds W S W steering N
At 3 the wind shifted to the N
strong breezes saw noth thing
so ends Lat By Obs 37.45 Long 30.37

Friday September the 5 1845
these 24 hours beginds with strong win
from N N W heading by the wind N E one
in site

COLD CREAM
p your hands
p in winter,
ma cold
nt-

in
will fill the
then cook f s. C
If you wa spice
add 1 pound n s
of mixed ab
ils of spices -2 b

d Cucum

sized c umbers
n 1 ta spoonful
e wate after sta
nothe vessel ha
inkled with
the
rs.
lack
musta
gar an
tions.
ith en
vinegar
30 m

Pickle

dry umbe
closely in a allon
ver them 1-2 pint of
them with boiling
ean cloth and lay it
let stand 2 days, then
cold water for a few
ry, place them in a ston
ver them with weak vineg
piece of alum the size of
Place clean grape leaves o
down with a plate and let s
hours. The vinegar
ut not boiling.
pare some good cider v
s and sugar as desire
g point. Take the cu
e warm, weak vineg
closely together in g
with the hot spiced
t once. To 100
long allow 3 qu
brown

olated petrole
the co are should be
affected part
to ex-
drafts
Hope
hands
prepara
fore us
bo

Remarks On boarde Fryday Sep ber 5 184

these 24 hours beginds with strong breezes
from N & W hedding N E at sun set shor ten
sail middle part moderated the wind shifted
to the S W moderate made all sail steering
N & W at day light saw the island of pico
bearing S E distance of 70 mils to sails in
site so ends these 24 hours no fish
Lat By Obs 38"34 N Long 30'40 W

Saturday September the 6 1845
these 24 hours beginds with lite airs and
calms at sun set saw flores bearing
S by W 3 sails in site middle part fine
weather at day light saw a brig to the
W of us at 7 spoke hir the roland
with noth thing at noon saw flores in
site so ends Lat by Obs 39"01 N

Sunday September the 7 1845
these 24 hours beginds with brisk breezes
hedding in shore at 3 P the boat went
on shore at sun set the boat came
of hedding to the W at 8 Am the boat
on shore at 10 came of at 11 to boats came
of with potato so ends Lat by Obs 39.26

hours laying
and on to ships
ing of and on

A
fro
SOM
Apop
salt w
storat
Blee
oonfu
or he
nd s
Cho
gh
ef
al

Monday September 8th 1845

these 24 hours beginds with fine weather
laying of and on giting of cruites middle
and lat ter part the same so ends

Tuesday September the 9 1845
thes 24 hours beginds with fine weather
saw black fish lowered for them the land
in site middle part hedding to the south
Lat ter part cloudly so ends [illegible]

fiou
and
parts of
them t
quite w

TOMATO SOUP
Take a quart can tomatoes; when boiling, add one
pulverized

IDS.

COLD CREAM
ep your hands
p in winter,
ma cold
nt-

Remarks On Board Wenisday Septem

these 24 hours begines with fine wea south
stering SE lite winds from the south
middle part calm latter part lite
winds from SW stering SE saw
nuth thing so ends Lat By Obs 38"0

Thursday September 11th

these 24 hours begines with fine
weather lite winds from SW ster
ing SE pico in site middle part sa
latter part fine saw pico bearing E
60 mils so ends Lat 37"29 Long 28"30

Fryday sept 12

these 24 hours begines with fine
weather stering by the wind
SE winds E & E middle part and latter
part the same saw nuth thing took
down the cuting panants and
them so ends Lat 36"39 L 4 W

Saturday september 13

[illegible] hours [illegible] wea
[illegible] by the [illegible] to the [illegible]
[illegible] part the [illegible] SE latter [illegible]
[illegible] saw [illegible] ends these 24 ho
[illegible] Lat By [illegible] Long 25 [illegible] W

ar;
eggs, one
meg. the g
ice of on
is fruit

emont street,
sore cracks on
ook
and
and
Flatten out
thick,
frying
salt
Have
in. Turn every few
ll not burn. They
ot with plenty of bu

HERMITS
¼ cup molasses,
in ⅓ cup hot
chopped raisi
ove and salt.
n moderate o

CARROTS
hree cups of
carrots, cu
ch square,
dd 2 teasp
ler. Remo
water,
parately
poons
cup
the

Sunday sept 14

these 24 hours begines with fine weather
At 3 pm saw the island of St marys bear
ing NE dist 35 mils At sun set took in
sale lay by for the night latter part
calms saw grampuses and killers the
island in site bearing the same so ends

Ho oles this day
the island of St mary
bearing [illegible] 630

Monday September the 15th 1845
these 24 hours begines with lite winds from
W stering S middle part the winds shifted
to the S latter part fine weather ster
ing by the wind to the SE and ESE saw gra
puses so ends these 24 hours
Lat By Obs 36"25 N Long 24"20 W

Remarks Onboard Tuesday September the 16 18[illegible]

got one black fish

these 24 hours begins with fine [illegible] heading by the wind to the SE and ESE at [illegible] saw some black fish lowered the boats [illegible] and got one at sunset took in sail middle part fine weather latter part cloudy [illegible] lite squalls of rains at 10 [illegible] a brig stering to the NW [illegible] of breeches so ends Lat By [illegible]

Wednisday September 17

These 24 hours begins with [illegible] and clear heading by the wind [illegible] wind from SW at sunset [illegible] sail heading the same middle part [illegible] Latter part clear of lite winds from [illegible] imployed in boiling the black [illegible] noth thing so ends Lat By Obs [illegible] 2"23

Thursday September 18

Lat By Obs 34"35
Long By Ck 21"30

[illegible] hours begins with fine weather [illegible] from the NW stering SE by S at [illegible] shortend sail middle part fine weather latter part the same saw noth thing [illegible] stering SW lite winds

Friday sept 19

these 24 hours begins with fine weather lite winds from NE stering SE at 2 pm saw a brig stering to the WSW at sun set shortend sail heading N NW middle part the same latter part the same saw nothe but grampuses so ends these 24 hours Lat By Obs 34"25"18

Saturday September 20

these 24 hours begins with lite airs from NE heding WSW at 5 pm shot a grampus and lowered the boat and got him at day light made sail commenced boiling at 10 finished him saw noth thing so ends these 24 hours

To Can Tomato Soup
who have plenty of
their gardens this
soup for Winter use.
celery
tablespoonfuls
teaspoonful

MRS. C. E.
Crab Meat
salad
tomatoes.

Remarks On Board

these 24 hours be [illegible] weather
Lat 22"57 N er stering by W [illegible] S 186 middle
Long by C 18"9 W point S W by W lo[illegible] point the same
at 9 Dob goting gr[illegible] water itt noon
sounde no botto[illegible] Ends these 24 h

Saturday October 11th 1845
these 24 hours begins with fine weather
Lat by Obs 20"51 N stering S W by S middle point and latt
Long 19"30 W point the [illegible] saw noth thing so [illegible]
sent dow[illegible] on top gallant again

Sunday October 18
these 24 [illegible]
Lat 18 25 N
Long 20"50 W brisk bre[illegible]
[illegible] hand
[illegible] hour[illegible] Strong breezes
Lat By Obs 16"58 Co[illegible] ddle point and
Long 21"59 W [illegible] saw noth
[illegible] Ends these 24 hours

Tuesday October 14th 1845
these 24 h[illegible] begins with fine weather
stering [illegible] tened sail
Lat By Obs 16.5 N by [illegible] the [illegible] ght ma
soil [illegible] oaned
got one [illegible] so bn

Wednisday [illegible] 1845
[illegible] with fine
the is of sat
he dings of
b ster
ing lig
th
boo

Apple
slices a
over t
after

IDS.
es into
ater

TOMATO SOUP

Take a quart can tomatoes; when boiling, add one poon soda, two pulverized soda , one pint of hot water, one pi salt and per; strain thro ander serve hot.

SE GGESTIONS

ing flannel for
very durable,
l fine china. A
size.
cloth for your
d the sink. It
ger and can

int brush f
gem pans.
be clean

our

HOME-MADE COLD CREAM

If you find it hard to keep your hands smooth and free from chap in winter, t e following home-ma cold cr
bone from
marro
th

worth,

SOME

Make you
2 parts of
saleratus,
Have ro
so you ca
hamburg st
very nutriti
Cold wate ex the juice from meats and slow king makes them tender.

Casserole cooking is delicious and nourishing, as it retains the flavor and juices do not get wasted. An agate pan well covered is as good as a casserole.

Save celery and use every particle of the bunch. Cut out best pieces for se. Outside pieces for salads. leaves and flavor soups with

the rind from bacon to grease riddle or frying pan.
nging out stockings to dry, hang top. Pinning at toe ars out.
move tea stains, aking soda and rub disappeared like magic.
cooking rice add a little le it will make rice white and he grains.
a good egg, put it in the large end turns up Good way to tell
shen meat which seems a lit d a pinch of soda to the water it is cooked. MRS. HARRIS.
shington street, oxbury.

ED ONI
n halves 4 good
very fine, then
oon salt and 3
r. Heat in a sa
melted butter; a
e pan with a plate
for 5 minutes, then
en minutes. Remove

"A read let- d felt so sorry ter. I, myself, ally t a year and a half ago, in much the same way that you describe your daughter's trouble, only that I was able to keep d on my stomach, though I had ver little appetite. I am a stenograp 22 years old, and mother thinks aps my work during the Winter ha een too exacting. I lost weight ry week, you could almost se me ng thin, and there was a k of color in my fac My was very poor. O e s ntity of food would to and I was s th ain strength I ork until r cal could d go on t my b

s then I got y poor igh be- I weigh n't for- orning Get water onge utes take eep

TO PROTECT DINING TABLE

To protect my dining table from being marred by hot dishes I made rubber mats from white pyramid rubber matting such a ed in automobiles, and p hot dishes. I made inche ege- table es for sma can be obtained ber goods, ber mats ar asbestos o when soile hen if
S
three

min
s. One
eaving t, and w
t the a of corns, ca
dead skin th n be scraped this soaking. Re t this treat- times with two days between once every two weeks and you et that there are sore feet n d. M. J. BRADY.
Box 1032, Saco, Me.

TO IMPROVE PORK

Pork rubbed over with salt at nig and wiped off in the morn prove the taste very much. MRS. T. I
58 Fellsway, Somerville.

them on no
day after a heavy sno
Sp the pillows lightly with cl water first. The bright glare of the sun upon the snow will bleach the ticking without fading it or drawing the oil from the feathers. Turn the pillows several times, and if the ticking cover is badly soiled, repeat the process for several days. MARIE L. FLINN.
64 Lafayette st., St. Johnsbury, Vt.

BLACKING F STOVE

When blacking the stove, if cold starch with a little soap added to the starch to make the starch with suds to it is added to the blacking your stove will keep black at least a week. Have tried most everyth to keep mine black until I used turn red before the ne has been on a week an as ever. MRS. G. A
2 East Street, Brockt

SWEEPING TH

Paint brush is an work done with the brush. Use a soft paint brush o um size. It will remove the dus the corners of uncarpeted stairs and also reach between the sticks supporting the railing.
MRS. JEANNETTE NORWOOD.
Lawrence.

FOR WEAK EYES

For weak or inflamed eyes—Bandage nights with cloths wrung out of alcohol and water. MRS. J. L. BYARD.
11 Weld t, Roxbury.

SORE FEET

Ta war water enough to cover your feet and add a few drops of sulpho-napthol. Let your feet stay in the water five or 10 minutes. Use this be going to bed. You will be surprised e morning to find how much better t will be.
MRS. E. MUDGE

ieces
e the
f ner-
ndition of
t is ofte

ing
stir

Eight
ered, 1 cu
minutes.
mon with
crackers;
liberal p
nk. Bake
with cream or hard sauce.
made by blending 1 cup powdered sugar, butter size of small egg, and 1-3 teaspoon nutmeg.
MRS. ANNA GOOGINS.
30 John street, Worcester.

Tomato Catsup.—Cut up and stew ripe tomatoes, but do not peel them. When sufficiently cooked strain through a sieve. To one gallon of the tomatoes

ING.

lk p tapio-
spices to taste;
sugar and salt and small tea-
onful butter, melted. Wash and soak e tapioca in very little water till rather ender. en put it in the milk and place on back of the stove and soak one hour; then melt butter in dish and pour in the beaten eggs, milk well sweetened and spice; bake one hour quite slowly.

CREAM CAKE.

Sift one pint of flour into two tablespoonfuls of creamed butter, add an even teaspoonful of baking soda, two tablespoonsful of powdered sugar, half a teaspoonful salt, half a teaspoonful grated lemon peel, a cupful cream that has soured a little, and two well-beaten eggs.

Remarks

Thursday October the 16 1845

[illegible] hours begins with fine weather

At 1 pm [illegible] in to the bay one [illegible] laying

at anchor they wold not let [illegible] to

the brig Bark Luser of new [illegible]

25 month out [illegible] nels [illegible]tom

[illegible] cep [illegible] middle [illegible]

fine weather [illegible] the

at day light roun[illegible] bay [illegible]s

So [illegible] e 24 hours [illegible]

Lat By Ob 1[illegible]
Long By C[illegible]

Friday October 17 1845

the 24 hours begins with fine weather

steering for the point at sun set shorten

sail lay of for the night at day light

made all sail cep of run down saw one

[illegible] laying in than at 8 the boat on

so ends laying of and on

St Jago

Saturday October the 18 1845

these 24 hours begins with fine weather

laying of and on at 3 pm the boat came

of with oringes cap of [illegible]ing S middle

and latter point fine weather saw

no thing so ends these 24 hours

Lat By Ob 14

Sunday October the 19 1845

these 24 hours begins with fine weather

steering SSW middle point and latter

point [illegible] saw no thing [illegible]

Lon[illegible] 13 16

Monday October the [illegible] 18[illegible]

these 24 hours begins with fine

weather lite winds at 1 pm saw whales

lowered the boats the larboard boat

got fast and capsized the other boat came

and took the line and bailed out the boat

the larboard boat got fast to another

whale at sun set got them alongside

at day light commenced cutting out

[illegible] one in and half the other

so [illegible] these 24 hours

AT PAT

gravy
, use
a crust
thin.
than
meat
half
rick
baking
e hot.
nce patties.

NE CAKE.

gs to a stiff froth,
two tumblerfuls of
g slowly two tum-
le essence of lem-
ld, and when
ite of an egg.
inutes, then
yers, cover
place in the
nger.

ter, with the
p fine with a
grated bread-
per, salt and
oonfuls of
ggs. Form
p into the
and fry a

ne and
unces
and
nd
o
nd
at

l of lard,
of salt,
strong,
rbread
n the
ak
morning kn

Boil one q
spoonful of corn st , stirred
d the grated peel of one lem When it
s boiled ten minutes, add lks of
e eggs well beaten, and st
five minutes. Put the pai
into a pai
then
whites
f a lem

Take the whi
sugar, thr
milk, thr
teaspoon.
spoonful c

ESCALLO
w a request f
or four
one I h
lve
soli
cu
mb

Remarks On board Tuesday October [illegible] 1845

these 24 hours begin[illegible] [illegible] brisk breezes
at 3 pm finished cutting at 8 got all
Lat By Obs 11.12 — clear commenced boiling middle part
and latter part fine weather so ends

Wednesday October 22th 1845

[illegible] 24 hours beginnd with fine weather
employed in boiling [illegible] by the wind
ESE middle part and latter part
Lat By Obs 12.45 — the same saw a bark [illegible] to the
south so ends these 24 hours

Thursday October 23th 1845

these 24 hours beginnd with fine weather
at 8 pm finished boiling middle part
[illegible] point and latter part [illegible] weather
Lat By Obs 12.07 — latter part the same saw nothing
so ends these 24 hours brisk breezes

Friday October 24th 1845

these [illegible] hours beginnd with [illegible]
weather steering SbyE middle part much
same at daylight commenced stow[illegible]
So [illegible] is Day — [illegible] th[illegible] oil strong breezes so end

Saturday October 25th 18[illegible]

these 24 hours beginnd with strong
breezes from ESE steering [illegible] the wind
Lat By Obs 1[illegible] — SSW middle part clear latter
Long [illegible]4=30 [illegible] — part fine weather saw one fin back
[illegible] in site so ends these 24 hours

[illegible]day October [illegible]th

these 24 hours begins [illegible]
[illegible] from [illegible] steering by the wind [illegible]
[illegible] saw [illegible] at 8 came on squally
[illegible] rains thunder and liteng so ends
taken in all sail lay by heavy rains

Remarks On board Monday October 27th 184

No obs this day

these 24 hours begin [illegible] squalley weather
steering by the wind [illegible] middle part [illegible]
weather latter part much the same one
sail in site [illegible] these 24 hours [illegible] the

Tuesday October the 28 1845

No obs this day

these 24 hours begins with squalley
winds from all quarters with rains at
sun set shortened sail middle part moderate
with squalls latter part much the same
saw nothing during these 24 hours —

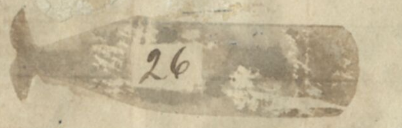
Wednesday October the 29 1845

Lat by obs 1.26 S

these 24 hours begins with lite airs with
squalls of rains saw one sail to the SW
this it is hard geting along to the south lite airs
and ahead for [illegible] middle part much the same
latter part lite airs one sail in site so ends
these 24 hours heading from S to SW

CHEESE AND OLI
Mash 1 cream cheese,
m and seaso
paprik

Thursday October the 30 1845



Lat [illegible] 0.08

these 24 hours begins with lite winds heading
S to SW saw blackfish one finback
middle part calm [illegible] light lite winds
from SE & Starting 5 at [illegible] saw whals
Lowered the boats then one to the star
board boat got him at 11 got him
along side the other whals went
of SE commenced cutting so ends

Friday October the 31 1845
these 24 hours begins with fine
weather at 2 PM finished cut
in got clean [illegible] commenced to
[illegible] heading [illegible] E winds
SE middle part and latter part the
same saw [illegible] and to sails so Ends
imployed in boiling

Lat By obs 6.47 S
Long By Chr 21 00 W

Remarks On Board Saturday November th 1 1845

Lat [illegible] 6 [illegible] S
Long [illegible] W

these [illegible] urs beginds with modrate weather [illegible] ls of rains att 9 pm finished [illegible] lite wind from N E steering S W [illegible] part fine weather 3 sails in site so [illegible] these 24 hours saw no fish

Sunday November th 2 1845

Lat [illegible] 6 " 06 S

these 24 hours beginds with fine modrate weather lite squals 4 sails [illegible] te att 2 pm spok a inlish bark [illegible] nd to calcutter att sun set [illegible] k in [illegible] att day light commenced stowing do[illegible] the oil made sail heding to the S W so [illegible] these 24 hours one sail in site

Monday [illegible] ber th [illegible] 1845

No Obs this day

these 24 hours beg[illegible] with cloudy weather some 7 sails two of them bound [illegible] middle part squally latter part [illegible] to [illegible] in site so ends this day

Tuesday N[illegible] ber th 4 1845

Lat By Obs 5 " 36 S

these 24 hours [illegible] with thick weather [illegible] th [illegible] to [illegible] in site middle part [illegible] latter part the same saw [illegible] lite and [illegible] rains so ends these

[illegible] day Novembe[illegible] 1845

Lat By Obs 4 " 57 S
Long By Chr 21 " 59 W

the[illegible] 24 hours beginds [illegible] squally [illegible] from N E steering S S [illegible] middle [illegible] squally latter part [illegible] squals [illegible] all sail 3 sails in site to bound south one north so ends these 24 hours

Thursday [illegible] ember th 6 1845

No Obs

these 24 hours beginds with fair weather lite squals saw [illegible] inbacks middle part and latter ten [illegible] hevy rains winds from E an SE so ends th[illegible] 24 hours

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butte
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lamb until a
to almost
quarters (or
ust done a
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liver
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s of wa
ces abo
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er, flour,
the liver
es long—
he veins,
t 10 min-
oo much.
oth sides
acon fat.
more if
e lay
f bac
n

platter
ach. Pour o
small piece of
le flour, add th
boil and p
dish, serve
MRS. NELI
llevue avenue

Victory Meat
and 1-2 pound
1 1-2 pounds S
nd common e
oon oultry
a t acco
lk, 4
lives

the

Banana C
cup milk, 1-
ugar, 1 egg,
-4 cup flour
aked piec
cooked
of milk
dding
ur, wi
before
aten egg.
Add van
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stard
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c on rin
catch in
chain, turn
in s c of ri
5 tr c (thread
nall loop, bet
h in 8th s c
p, 4 s

he
boili
ew mi
d the
ste
YS B. MA
t, Fram

ear Betty
n you have
r date pudding
p bread cru
alved dates,
valnuts and
bowl; add
aspoon ba
oon salt s
h 2 eg
n int
nothe

ruit
ri

done a
three
jelly.
20 W

ter.
Take 3 cu
onion, a pi
Bring to a boil
Boil 3 minutes.

le c
nd p
and
EEDO

Remarks On bo[illegible] [illegible]is Day November 7

Lat By Obs 4" 09 S
Long 22" 43 W

there 24 [illegible] begin[illegible] with [illegible]
rain n[illegible] [illegible]s one [illegible]
middle part lite [illegible] [illegible]s lat[illegible] part
rainezy at 11 c[illegible] of win[illegible] [illegible]
stering [illegible] saw a sail [illegible]nd [illegible]

Sarrday N[illegible]vemb[illegible] 8 1845

Lat By Obs 2" 18 S
Long 23=23 W

there 24 hours begind [illegible] g[illegible] weather
brisk breezes from N[illegible] stering S 42 W
middle part fine weath[illegible] he[illegible] [illegible]
latter part the same saw noth th[illegible] [illegible]nds

Sunday November the [illegible] [illegible]45

Lat By Obs [illegible] 20 S
Long by Ch 25 08 W

there 24 hours begind with fine [illegible]ther
hedding SW bound south middle part
fine weather strong trads hedding
SW saw a barque bound to the [illegible] PM
So ends there 24 hours no fish

Monday N[illegible]ber the 10 1845

Lat By Obs mils 00"10 S

there 24 hours [illegible] with fine weather
stering by the w[illegible] to the S[illegible] all
sail middle part lite squal of[illegible] at
midnight saw a sail stering SE [illegible] lat
ter part fine weather saw black fish
ends there 24 hours hedding SW

Tuesday November the 11 1845

Lat [illegible] S
Long [illegible] W

there 24 hours begind with fine weather
heddin SW all sail middle part and lat
ter pa[illegible] the same saw noth thing so ends

W[illegible]nsday November the 12 1845

Lat By Obs 3" 45 S
Long 29" 06 W

there 24 hours begind with fine weather
brisk breezes hedding SW middle part
fine weather latter part the same
stering by the winds SW saw noth
thing so ends there 24 hours

Remarks on board Tuesday

these 24 begin[illegible] str[illegible]
heading by the [illegible] at
Shortened [illegible] part
part strong [illegible] ly
sail at 9 [illegible] S At
by the wind [illegible] so ends these

Lat By Obs 17..24 S
Long by Ch 37.03
By Lunar 3[illegible]..41

Wednesday November
[illegible]e 24 beginning with strong br[illegible]
ing by the wind [illegible] S E At sun set
sail heading the same middle part strong
breezes At [illegible] saw a brig to [illegible]
7 AM spoke [illegible] rooster of [illegible]
Cpt Hammon 4 month out 80
she headed to the South [illegible]
fin back so ends these 2[illegible]

Lat By Obs 17..48 S
Long by Ch 36..36 W

[illegible]rsday November
[illegible] 24 hours [illegible]
breezes heading [illegible]
strong breezes latter part [illegible]
cep of S saw noth thing so [illegible] these 24 hours

Lat By Obs 17..28 S
Long by Ch 36 39 W

[illegible]day November [illegible] 1845
[illegible] 24 hours begins with [illegible]
rugged weather At Sun set [illegible] sail
heading to the S middle part [illegible]
squally saw a brig steering [illegible]
we wore ship to the SE saw nothing [illegible]

Lat By Obs 18..39 S
Long by Ch 37 00 W

Saturday November [illegible] 1845
these 24 hours begins with [illegible]
At [illegible] set shortened sail mi[illegible]
strong winds with squalls of [illegible] heading
by [illegible] winds to the E S E At [illegible] ship
to the S W by W so ends strong gals

Lat[illegible] 9..33 S
Lon[illegible] 36..[illegible] W

Cream Loaf Cake—C
cup sugar, ½ cup b
mixed, and 2 egg yol
ately ½ cup milk a
[illegible]ed with ½ cup
[illegible]ns baking

[illegible] Cauliflowers

[illegible]wer selling at from five
head, depending on how
[illegible] of supplies you get, it
to store some up for
[illegible] when a fine head of
[illegible]s from 30 to 50 cents
thrift which prom[illegible]
[illegible]ting housewife
eggs in water glas
the following wint
[illegible]lower in flowerets
[illegible] in cold salt wat
[illegible] be sure there are
[illegible]ng. Cook in boiling salt
[illegible]r 15 minutes, or until t
begins to be tender.
[illegible]ash cold water over it
[illegible]ack in sterilized cans,
not to break the flower
[illegible]s to over-flowing with
in which the cauliflower
cooked. Put the rubber
and the tops, but d
[illegible]. Process in a water
[illegible]r and a half or
pressure canne
It is so little
[illegible]ower that
almost

M

(Requ
This recipe
Post Cook Boo
One quart [illegible]
qt. small onions,
ber pickles, 1 head ca
1 bunch celery, 2
(green or mild red).
Soak mixture over night
wat[illegible] and half cup salt. In mor
on [illegible] stove and bring to
[illegible]hen drain. Take 2 qts.
[illegible] out 1 pint to be adde
[illegible] box of the best must
of flour mixed to
[illegible]h the cold vinega
[illegible] time. Add 1½ cup
[illegible]ce turmeric powd
into bottles or ston
[illegible]s good as the im

Cucumber Cho

Mrs. A. F. S., Ma
[illegible]hop fine six onions,
head of cauliflower,
[illegible] of cabbage, half a
[illegible] and one red
[illegible] seeds have
[illegible]tly with salt a
Then drain,
[illegible] ground cin
[illegible]ustard seed
[illegible]seed, two
[illegible]on white p
[illegible] cover the
[illegible] hour, the
[illegible] in fruit

Picalilli

green tomat
[illegible] in salted
[illegible]up salt and
in next morn
[illegible]ed fine, 6 g
[illegible]ugar, 1 table
allspice.
[illegible]r slowly
[illegible]RS. A. A
N. H., R

MENU
Fruit Coc
of Seasoned
[illegible]ggs

[illegible]ccasiona
water.

[illegible]atoes
[illegible]hed pota
or parsle
[illegible]t until blen
[illegible]ad lightly
[illegible]rated cheese.

[illegible] and Cheese R
[illegible]rican cheese 2 tblspns.
through [illegible]ter onion

[illegible]overs

[illegible] by holding over
[illegible] with turpentine.
[illegible] grease. Rub with lard
[illegible]wash in soapy water.
in kerosene; wash in
[illegible]stain. Wash at once in
[illegible] mild soap.
[illegible]ATE or COCOA. Soak in
[illegible]r; rinse in boiling water.
[illegible]. Hold over bowl; pour boil-
[illegible] through.
[illegible]EAM. Dampen with ammonia, lay
[illegible]ing paper over and apply hot iron.
[illegible]RUIT. Boiling water; sulphur fume
or saturate in spirits of camphor
wash.
[illegible]RASS stain. Wash with kerosene or
[illegible]hol.
[illegible]EASE. Ether, turpentine or alco-
[illegible]EASE on silk [illegible]ften
[illegible]ng well
ing.
GREASE
INK on c
and wash w
goods, ammonia
juice and salt.
IRON rust. Use
or lemon juice
lay in sun.
IODINE, and
cohol.
MILDEW.
soap and chal
juice and sal
rub with j
with salt
MUD st
slices of
PAIN
monia
PEF

[illegible]d bake
[illegible]n modera
platter and
[illegible]ESE R

[illegible]inutes more.
[illegible], seal with par
20 minutes to

Ta[illegible]
and co
season
tablespoon
14 Anders

[illegible]ead cru
little m
[illegible]pper, and
[illegible]r and he
T. CASEY
[illegible]nd, Me.

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the f
and ad
until
[illegible]ment

Bordeaux Sa
[illegible] green tomatoes 1 large
3 peppers

EPARED WITH LEFTOVERS

Ham Newburg

Slice bread ¼-inch thick and cut a circular piece from each slice; toast a nice brown on both sides. Mix finely-minced ham with enough hot milk to moisten; season with cayenne and mustard and spread on toast. Cover thickly with grated cheese and place in hot oven until the cheese is melted. Serve at once on platter.

Bake and Tomat ince

1 mashed es with lk and egg. Bake t be- top d re- s. ato

Chicken Souffle

Cinnamon Bun—en souffle: One chicken. Ma ces of cooke h minced each 2 cu beate in to

Italian Sandwich Filling

One-half pound dried beef, ¼ pou heese, 1 pint canned tomatoes. e beef and cheese through a me inder; add tomatoes, which ha een put through a sieve; cook slow ogether until thickened. When co e in sandwich with a lettuce leaf.

Am Grateful

Peanut Brownies

dy Jewel—I was delight lovely letter and is my pen picture as you have light brown hair, gray-green eyes, light am 5 feet 5 inches d have been married months. u met me?

ad you ha velvet ca ecipe was report of recipe as well rownies—One-half , 2 tablespoons butter, 1 egg, ¼ cup milk, 1 squa 2 teaspoons baking powd n soda, 1 cup flour. Cre tter and butter toget , egg well beaten, milk hocolate. Mix and sift ifts and add. Drop by spo greased baking sheets. Ple let me know how you liked these.

Woodland Echo

American Chop Suey

½ ckage of spaghetti sal water 20 minutes. W fry 4 large onions Place in large platt ange in layers, sta rst layer. The g steak and second lay

French Chops

One pound chopped beef, 2 eggs, ½ cup bread crumbs, salt, pepper. Chop meat fine, mixing fat and lean together; season with salt and pepper; add 1 egg, beaten. With a knife and spoon shape into ops. Beat other egg. Dip ch egg, then in mbs. Let lf an hour before frying.

Frenchy.

Straws

Sue—May I be one iends? I made your ng and it was fine. hese sometime? They with salads or soups t forget to wish you all and happiness.

ws—One-half cup grated flour, ¼ cup lard (scant), t, 1 egg, few grains cayenne pepper. Grate the cheese. Rub flour and lard together with hands; add the cheese, salt and cayenne pepper. Beat the egg light and add to the mixture; roll to about one-third inch thick; cut in strips, lay on flat pan and bake to a light brown. Won't you please send me a recipe?

Frenchy.

Banana Float

Dear Sisters—I wonder if some of the column friends would care for this dessert:

Banana Float—Place 4 ripe bananas in a moderately hot oven for 20 minutes. Remove the skin and reduce the hot fruit to a pulp. Have ready the well-beaten whites of two eggs, and while the banana pulp is hot rapidly beat together with 2 teaspoons of sugar. When cold serve with whipped cream. This is delicious.

Shadows.

Shr

excelle May be cheated half cup raw en pepper (shredded salt ll toge jar at

d Ham Slice

ham and ¼ doz s light brow or 8 parsley.

ut Mold—Mi sugar and h. Add enou smooth paste, a Stir into 1½ cup ter and cook in double es, stirring until thicken aspoon salt, ½ teaspoon d into the beaten white of d add ¼ cup of chopped wa neats. Pour into individual molds and chill. Serve with or without whipped cream.

Alpine Violet.

Baked Pork Chops

Dear Souhegan—I have taken the liberty of using your recipe for rhubarb r, sent to Betsy Ross. Sh he rhubarb and orange All your recipes are e ou ever cooked pork cho

Pork Chops—Have chop k as usual, plac easoned, place ps of c rots es

Boats

Herbert's Wi s, 1 cup cup milk or er, ¼ teaspoo ng, teaspoon each

rankfor s in boiling wa nutes. Mix other ingr ok until onion is soft. om stove, make incision ers the length of frankfort with dressing. Place in g and brown in hot oven. hese are very tasty and m rty meal, served with mashe es. Please try and report.

Hubby's Honey C

of fine bread crumbs, opped salmon, 1 teaspoon of arsley, ½ teaspoon of onion juice and the strained juice of a small half-lemon. Cook until well heated, add the beaten yolks of 3 eggs, remove from the fire, fold in the stiffly beaten whites, turn into a buttered baking dish, stand it

Ham Turnovers

Dear Log Cabin—Please try these ham turnovers for luncheon some day. think you will have them once again. Cut slices of cooked ham into small pieces, sprinkle with a little dry mustard and a bit paprika. Have ready thinly rolled pastry cut into oblong pieces and put some of ham on each. Wet edges, pinch up, brush over with whole egg which has been well beaten, and bake in moderate oven.

Household Lover.

Lamb and Pea Salad

Dear Loves a Laugh—Since you are fond of salads, here is a good one for your special book: Chill 1 cup cold t lamb, cut in cubes, and add 1 cup ned peas. Marinate in French ssing, arrange on lettuce, dot over h mayonnaise and a few shakes prika. Cut 2 hard boiled eggs in ices, removing the yolks, and arrange. Place white rings around salad. tuffed olives in slices and put a olive in every egg ring. Press through a sieve and sprinkle . We are salad eaters, too, ou send me one?

Skate.

en add ller until it never written to saw your request

Ano

Orange C

Dear Predesti orange custard d Scald 2 cups mi dried bread crum cool. Add yolks o cream, add ½ cup milk and bread crumbs, 1 melted butter, juice of 1 oran grated rind of half an orange in pudding dish, set in pan water, and bake in mode (325-350 degrees Fahrenheit until firm when tested w Cover with meringue made Brown slightly in oven. will make this some time.

Househol

ustard salad o and boilin thickened r, stirring yokes well beaten, and beat i ing it very slowly and beating tly. d the lemon juic ter and cook the top of a dou constantly. Cool, a

MRS. RAYMOND HOWE.
Longwood avenue, Edgewood, R. I.

Pineapple Tapioca

ady of the Manse—From the wrote telling about where does the name of the town h W. I live a few miles outh in another town that h W. Can you guess? Here I used some pineapple for and it was good. Cook ½ ick tapioca 15 minutes in 3 cups of boiling water in a er. When done, add ½ nd 2½ cups crushed pineapple cold with whipped cream. a note from you.

Herbert's Wife

Toast With Cheese

p of milk stir 1 cup of grated nd boil until the cheese softens the milk; then add 2 well-beaten gs, stir until it boils; take from the fire and spread over nicly browned st. Served very hot this will be n enjoyable, nice dish for breakfast or tea.

MRS. JESSIE PERKINS.
ow, Box 13, Maine.

3 Mix Cream mon and beaten te milk and flour. beat hard and bak ck oven. When cold p boiled icing containing te.

Rose

recipe er Pans, ou since. So going because I want to be in your cook book. Two oiled salted potatoes, 4 sliced eggs, 1 small cucum onion, 1 cup cold beets. o small slices, mix and mayonnaise. Serve on s. One may add a little sley if cared for. Als h. I've received many n it.

Su

cup butk, 1 cup 1-3 cup teaspoon ud flour and oroughly. ilk gradually, constantly, a bring to boilint; then add ineapple. Beat lks slightly, mix with sugar and mixture. Cook until thick- being careful not to boil. Cool y, add flavorings and fold in egg beaten till stiff. Bake in a ate oven. Serve hot with d cream.

Snagge

Butterscotch Pineapple Pudding

Dear Marion—Thank you so much for the cream peppermints you sent me. I make them every other week. Would you care for this recipe? It is called butterscotch pineapple pudding: 1-3 cup nulated tapioca, ¼ cup sugar, ¼ spoon salt, 1 quart milk, scalded, beaten light, 6 tablespoons tter, ¾ cup brown sugar, 1 ned pineapple, 1 egg-white iff. Cook tapioca, sugar, salt in double boiler 15 minutes, frequently. Pour small amount over egg-yolk, stirring vigor- . Return to double boiler and cook 1 minute. Cool. Add sugar to butter and stir until melted. Add pineapple. Stir into tapioca mixture, fold in egg-white and chill. May be served with whipped cream. This is a Sunday or company dessert with us. Hope you will like it and will send me a recipe. Am changing my nom to the

Ge

Mountain Dew Pudding—Three rolled crackers, 1 pint sweet milk, yolks of 2 eggs and a small piece of butter. Bake a half-hour. Beat the whites of the eggs to a stiff froth, add 1 cup sugar, pour it over the pudding and let it brown.

Snaggel-Bye.

Bro

s at sunset

middle part

At close of the topsail

the gale in with

ns the ship

the rain in

December th "1 18

urs begins with thick weath

s wind from SW heading

see on middle part ed of

At daylight made sail

Long in site saw porpoises winds SSW

Tues December th "2 18

these hours begins with fine

At 6

At 4

24 hours

sounded 30 fath

saw 3

middle part squa

At day light made al sail

to sail in site saw nothing of fish

Lat by Obs 19"06 S

Long by Ch 37"00 W

8

16 W

Lat 18"10 S

Ch 36

1833

5.59 W

Remarks On Friday mbe the 5
long ly Ch hours with
g line by the 3 ro
art fin ten la
At day ade so
aw to ra won
Ends these 24 h rs row

Saturday D ber the 6 18
e 24 hours with fine weather
ding by the the E by S At 6 p
n tere sou dding E and E S E At day
ight made sou k ship to the N & W
ails in site and & ram so th
n spo Abraham
th our rels Capt otton
d to the Ends these hour

ly 9
36
36'
36'
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long l S C 3

Sunday D the 7
24 hours with fine
ther Abe edding fish
ot in site land
nt fine t ter f he
m saw s and a boat
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ven
37=08
37=1
36=4

Monday D the
e 24 hours with ather
dding S E At shore
ck ship to the 6 At 3
ship heading the S

on 13 Ob 17·33
36·14
36·10
42
ong 36·12

day Tuesday December 9 18
hour begins with fine weather
by the winds E by S and E S E one
sail in site to the leeward At 6 pm took
in fly jibb main top gallans At midnight
wore ship to the N & W lat ter part
strong winds saw number of jumpers
heave up backs At noon wore ship
to the E by N so Ends these 24 hou

---

meal, ¼ tea
½ teaspoon
powder and
1 beaten e
and sufficien
thick batter.
fuls into a ke
and cook till b

Dear
raisin cak
good. It didn't
I added one. Was
a recipe for you in retu
Walnut Cake—Two cups sugar,

up butter, 2 cups flour,
gs, 2 teaspoons baking
broken walnut meat. Y
sired. I bake as a loa
Dadd

Egless Cake

r A Fireman's W
recipe for Dutch a
ent to me, I tried
ct. Shall try it ag
other fruit next
Here is one for you
ess Cake—One cup
rk cake, granul
-2 cup butter, 1 c
aisins, 2 cups flour
-4 teaspoon cloves,
nutmeg, 1 teaspoon cinna

Dear Haven
a pen picture and
a recipe to start off
Very Nice Johnnie
flour, ⅔ cup cornmeal, ⅓ cu
teaspoons cream tartar, 1
soda, ½ teaspoon salt. Put
sifter and sift into mixing di
egg well, add cup of sweet m
pour onto first mixture. Beat a
into hot pan in which you have
butter the size of a walnut. R

Baked Sausages W Rice

Dear Lady of the Man
thank you for the hearty
extended me. I do so mu
friends with all the sist
many more will give me
as you have. I agr
t the column is the bes
try this supper dish?
aked sausages with r
boil rice into botto
Parboil sa
e on bed o
nte Pu

whit
ther; a well be
as sliced thin. Sift 2 cups
flour, 1 teaspoon soda, 1 teaspoon baking powder, salt, 1 cup sour milk; add milk and flour alternately; 1 teaspoon vanilla. Bake in two layers.
Banana Filling—Quarter-cup sugar 2½ tablespoons flour, ½ cup milk, banana sliced thin, 1 egg slightly beaten, 1 teaspoon butter. Cook in double boiler until thick.
This cake is delicious with brown sugar frosting. Laurel Joan.

Cocoa Rice Pudding

Dear Steady—I was so pleas
see your note to me and to kno
the pound cake was a success.
hoping that one of the sisters
try it and report. Here is
and delicious pudding:
Cocoa Rice Pudding—In a
ding dish put ¾ cup well
½ cup sugar, and a pi
Mix ½ cup cocoa wi
and stir it into 1 q
this over the ot
bake in moderate
until rice is cook
be separate. Ho
is delicious and
it warm. May I ha
recipe? A

ver Salad—On lettuce
of tomato, a layer of c
her slice of tomato and mo
t. Top with an olive a
d with hard-boiled egg
e with mayonnaise.
Woolly La

Lily Cup Salad

ar Loves a Laugh—Lookin
first Globe book I find a
ks to me. You had then
escalloped ham and pota
recognize me? Was deli
your two salad recipes. Th
were new to me. Here is
and pretty, too:
Lily Cup Salad—Peel
tomatoes all but the stem
the tomato into four or six
ing them joined at bot
pressing them back.
crushed pineapple, m
mayonnaise. Place on
put 4 teaspoons mayonn
intervals about tomato
hot buttered rolls and o
recipe for my Globe boo
comed. House

Chocolate Brea

Dear Westlands—You
g was a great success
hank you. I wonder w
type of recipe you
nyhow, I'm sending
l and quite the
ound. Won't yo
Chocolate Bre
ne-half cups s
ps scalded milk,
½ cup sugar, 2
easpoon vanilla,
(optional).
k crumbs in milk
ate, add the sugar
e bread and m
eggs, salt
e in a m
minutes

BACON ME

Place bacon in frying
with eggs well beaten; fr
brown and turn and fry
Season with salt and pepper.

FRUIT COOKIES

One cup butter, 3 cups sugar, 1
teaspoon cloves, 1 teaspoon cinnamon, 1
teaspoon nutmeg, 1 package of seeded
raisins and 1 pound English walnuts
ground through a meat chopper, 1
spoon soda in hot water. Just eno
flour to roll out thin. When En
walnuts are not available, peanuts ar
good.

BEEF LO

Two and ½ pounds
pounds pork, boil to
Teaspoon salt, butter
of cracker crumbs.
with crackers. Add
son with sage and pe
gether in a square ti
is delicious.

u like
? Won't
e a recipe of
potato and egg
Holland Cheese Dressing—
green salads. Four tables
oil, 1 teaspoon salt, ½ teas
2 tablespoons vinegar, 1 te
cestershire sauce, ½ cup g
ican cheese. Mix in order

Whipped Cream Dressing
sugar, 1 teaspoon flour, 2
gar, 2 lemons (juice), 2
hipped cream.
r, flour, vinega
k in double boil
whites, beaten
cream.

rench Dressing
alt, ¼ teaspoon
salad oil, 3
ce or white vine
heavy cream.
and beat with e
y. Serve at once.

rnia Dressing—O
1½ cup chopped
pped walnuts,
This is simply d
ith pineapple

Cocoanut Devil's

Woolly Lamb—As
nd of chocolate cake
y like to try this one.
anut Devil's Food—Cream 1-3
utter and 1 cup sugar, add 2
eaten egg yolks, 1 cup cocoanut,
poon vanilla, mix well; add 1½
ur in which 2½ spoons bak-
der, ½ teas lt and 3
ons cocoa sifted,
p milk alt then last
iffly-bea 2 eggs.
but-
and

r Milk Soda Biscuit

Clinging Vine—Tried
llows and I was more
with results. Am sending
I hope you will be a
Milk Soda Biscuit—Tw
teaspoon soda, 2 t
powder, 2 teaspoons fat
cup thick sour
gh to make s
t and bake in the u
se them will you ple
Beth

pple Sauce Ca

—Your name
ny nickname
ked for quite
ickname? Cou
? It is very
butter, 1¾
spoon ci
easpoon
n soda
d sauce
d sugar,
te me, w
nnyside,

sive Cake

One and
up sugar
½ teas
drop u
; 1 cu
melted
1. Beat
pan and

Cake—C
(pastry),
cocoa, ½ te
dients; dr
cup of sour
soda mixed,
butter size of w
l; pour into pan a
th white frosting.
ing—Two cups of
4 teaspoons hot milk o
size of walnut melted,
vanilla. Beat till cream
d.
ope someone will try these
Do

Tart

Toron
chop s
e is a recipe which yo
y:
Combination Tarts—1 cup
vel cup brown sugar, 2
en, a little butter; m
into uncooked tart shells
with nutmeg and bak
n. Serve with whipped c
Guelph.

Egg Paste on T

Betty Bayside
alad dressing wi
nd cannot thank yo
M. does not like oil
at was just what su
paste on toast: Hard boi
each slice toast. Mash wit
d 4 olives chopped, tab
eam cheese and spread on toa
hildren's breakfast. Salad dres
nice mixed with it. Salt and p
of course. Please write to me.
Beth's M

hipped Cream Substitute

readers who must
d still would lik
cream desserts.
substitute. Be s
ine, as this is wh
to stand up whe
substitute

Eg
ing
ard-
o th
ugh the
risp lettuce lea
egg whites. The
s of mayonnaise o
pepper ring. Garnis
egg yolk and a da

Shrimp Salad—Dra
s and remove the visc
oked asparagus tips
, and using twice
gus as shrimps, toss t
a seasoning of salt
a French dressing
he yolks of 3 hard-b
ur it ove the

emb
elati
hope
ther ca
Raisi
cups
ch of sa
k and
ll stage
butter
en nearly co
la and ½ cup

ondu—
up ch
p m
½ tea
rd, ⅛ te
milg and
en cheese
beaten. and
thick and per
rice other cook
tuted for crumbs.
Be

Currant Tea Cakes

aggel-Bye—I am s
in return for man
ve used. Will yo
y very own? You
uts, raisins or date
rants and thus have
me foundation.
Tea Cakes—Two cups
ns baking powder, ½
teaspoon salt, 1 cup m
lespoons melted shorte
rants. Sift dry ingredie
ts. Beat egg; add to
ing and beat all. The
uite stiff. Bake in mu
minutes at 400 degree
Captain of the Nine

Remarks on Board Wednisday December 10th

there 24 hours begins with strong winds
from N heading E S E and E at 6 pm took
in sail heading the same middle part
strong winds rugged At day light strong
Lat B Count 17 30 gals At 10 saw whales heading to the leward
lowered the starboard boat wore ship
a long whale lowered the larboard boat the starboard
took both boat got fast the whale sounde and took
lins both lins chast the whale so rugged
we cold not git up with him last site
of him coume no board so ends thes ~~24~~

Thursday December 11th 1845

these 24 hours begins with strong
winds from N head N N W at 3 pm saw
mor whales to rugged to lower for them
imployed geiling lins. cep of and run
to the whals the whals bound S S W
saw a schooner heading to the E S E
At 6 wore ship heading the same
Lat by obs 17 46 S the whals in site middle part strong
Long by Ch 34:30 W winds clost reef the topsails took in
for sail latter part the same
saw nothing so ends these 24 h

Fryday December 12th 1845
these 24 hours begins with strong wind
from N heading W At 4 pm saw a
schooner and brig heading to the E S E
Lat by obs 17 46 At 6 pm we wore ship to the E S E
Long by Ch 34 28 W middle part much the same latter
part strong winds rugged clost reefs
At 9 AM wore ship to N W by W brig in site

Saturday December 13th
there 24 Strong gals from N At 6 pm
wore ship to the E S E took in for sail
midle part strong gals thick weather At 8 AM
No obs this Day kep of S S W saw nothing steering south
W to find better weather god nos that
it is bad anuf then the wind in creases with
a hevy sea on so ends these 24 hours

I… 'aces

One cup sug… r size of an eg
teaspoon lem… non, 1 cup sc
milk, 1 teasp… 2 cups flour,
egg. Drop or… tins by spoo
fuls and pres… top for ey
nose and m… s for
iddies' lunc…

I

ar Ri

On board Sunday December the 14 1845

Lat By Obs 20 06 S
Long by Ch 35 02 W

958
4
18

These 24 hours beginds with strong gals from N. Steering S S W At 4 pm clawsed of to the sout At 6 pm steering S W b S At midnaight cäme by the wind N W At 6 AM saw a bark hedding by the wind to the E S E At 6 we kep of S W b S At 9 saw a brig hedding W N W strong winds cloudy weather so ends these 24 hours strong gals

Monday December the 15 1845

Lat by [illegible] ..49 S

these 24 hours beginds with strong winds from N steering the same middle part much the same At day light modrated with a hevy sea on Luf by the wind W N W calms lite airs from the south squalley the wind halled to the N agane so ends these 24 hours saw no

58
58
116
29
145
50
95
50
145

Tuesday December the 16 1845

Lat By Obs 21:17 S
Long by Ch 36·40 W

these 24 hours beginds with lite wind from N b E At 5 pm wore ship to the N W middle part the same lat ter part strong wind from N E saw a ship steering to the south so ends these 24 hours saw noth thing

Wednisday December the 17 1845

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brea
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of ho
Fahr.
until set.
made from
spoons of
fourth teas
in a 300-deg
minutes.
This provid
using up stal
the recipe if
more than fou
of the sisters

ok
of stale
it, it wil
p sugar,
milk, beat
gether. A
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the ging
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a 350-de
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r,
a

Lat By Obs [illegible] 60 S
[illegible] by C[illegible] ·35 W

these 24 hours beginds with with strong breezes At 3 pm modrated middle part calms lat ter part brisk breezes from N N W saw a brig hedding by the wind E At 9 AM tack ship to the E saw noth thing so ends

Thursday December the 18 1845

Lat By Obs 20 ..27
Long by Ch 37 ..23
by Lunar — 37 ..24

there 24 hours beginds with lite airs calms hedding E S E middle part calms lat ter part lite breezes hedding in N N W At 9 tack to the E b S 3 sails in site to bound south one N so ends these 24 hours lite airs saw noth thing of the fish kind

Remarks On Board Fryday December the 19

Lat By Obs 20:28 S
Long By Ch 36:38 W

there 24 hours beginds with fine weather an lite
winds hedding ESE att 6 pm tack to the NNW
middle part lite squals wor ship to E by S att 6 AM
saw be brig hedding NNW att 9 tack ship to the
NNW saw noth thing so Ends these 24 hours

Saturday December the 20 1845

Lat By Obs 20:00
Long By Ch 36:44
By luner 36 53

there 24 hours brisk breezes hedding NNW
all sail set middle part fine weather lite
wind att midnight tack ship to the E by S
latter part fine weather an saw one sail
saw porpses so Ends these 24 hours

Sunday December the 21 1845

Lat By Obs 17 54
Long By Ch 36:20
By luner 36:42

these 24 hours beginds with fine
weather an hedding E by S att 6 pm tack
to the N by W middle part strong winds
latter part much the same att 7 tack
ship E by S saw noth thing so Ends —

Monday December the 22

Lat By Obs 20 23 S
Long By Ch 34:35
By luner 35:08

there 24 hours beginds with strong
winds from NNE hedding E by S took in
top gallants clear weather middle
part and latter part fine weather an
hedding by the winds E by S saw noth
thing so Ends there 24 hours

Tuesday December the 23 1845

Lat By Obs 19 45
Long By Ch 34 40
By luners 34 42
another 34 36
another 34:22

there 24 hours beginds with fine weather
hedding by the winds E by S att 6 pm tack
to NNW middle part latter part fine
clear weather an hedding NNW middle
part same so Ends there 24 hours

Wednisday December the 24 1845

Lat By Obs 18 35
Long By Ch 35 20
By luner 35:35

there 24 hours beginds with fine
weather middle part and latter part the
same saw noth thing so Ends there 24 hours

Remarks On Board December 25th 1845

Thursday
Lat By Obs 17 25

these 24 hours beginds with fine weather hedding by the wind N by W At 6 pm took the main top gallons hedding the same At 1 AM tack to the E At 7 to the N W saw to sails to the N of us so Ends fine

Frysday December 26th 1845

these 24 hours beginds with fine clear weather hedding by the wind E by N a bark and brig in site to the N middle part lite airs. At day light made all sail saw the brig and bark laying ~~made sail~~ by a [illegible] whale lite winds squally so Ends we obs

Saturday December 27th

Lat By Obs 17"49 S
~~Long~~ By C 37 00 W

these 24 hours beginds with lite wind At 1 pm spok the Mexico and Ductter from klin 5 month out 4 month out 40 barrels the a long whale along side the brig 3 month out half of the long whale At 3 pm saw whales lowered the boats the Mexico got fast middle part lite airs last part much the same hedding to the N saw porpeses so Ends these 24 hours lite airs

Sunday December 28th 1845

Lat By Obs 17"41
Long By Chr 36"45

these 24 hours beginds with fine modrate weather hedding to the N N W At 2 pm wore ship to the E middle part fine wh At 7 AM tack ship to the N N W the the bark and brig in site saw another one to the W of us so Ends these 24 hours

Monday December 29th 1845

Lat By Obs 17 01
Long 37"06

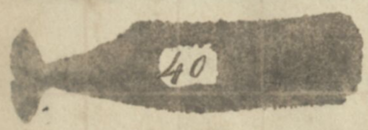
these 24 hours beginds with fine weather At 2 pm spok bark barkly middle part and last part fine weather hedding by the wind to the N At 11 tack ship to the S E so Ends the 24 hours fine weather

Remarks On boar Tuesday December the 30 1845

these 24 hours begins with fine weather
Lat By Obs 17 04 heading by the winds to the SE middle part
Long By Ch 36.37 W and latter part fine moderate weather
one marchant brig in site and Sankily
so ends these 24 hours heading SE

Wednisday December the 31
these 24 hours begins with fine weather
Lat By Obs 17 29 4 sails in site middle part fine weather
heading by the winds SE at 7 AM tack ship to
the N fine weather saw porp ses so ends

Thursday January the 1 1846



these 24 hours begins with fine weather
at 4 pm saw whales to the windward
lowered the boats at sun set got fast
Lat By Obs 17 24 S to one and killed him at 8 took him along
side middle part fine weather latter part
Long By Ch 36 16 the same at 5 AM commenced cutt
Cutting at 10 finished one sail in site
saw black fish so ends these 24 hou

Fryday January the 2 1846
these 24 hours begins with fine
weather imployed in boiling heading
by the winds NE middle part fine
No Obs this day weather latter part lite squalls saw
nothing of the fish kind imployed in
boilling so ends these 24 hours.

Saturday January the 3 1846
Lat By Obs 17.45 these 24 hours begins with fine weather
Long By Ch 36.31 imployed in boiling one sail in site
middle part Squallty latter part much
the same saw none at 8 AM finished
boiling saw nothing so ends these 24 ho

Remarks On Board Sunday January the 4 1846

Lat By Obs 16..24
Long by 36 34

these se 24 hours beginds with fine weathe
hedding by the winds to the N saw ne sail
middlepart strong breezes shortend sail
at day light commenced stowing down
the oil At noon finished 40 barrels
so ends these 24 hours strong winds

Monday January the 5 1846

Lat By Obs 16 26
Long By CH 36..21

there 24 hours beginds with strong
wind hedding to the SSE At 6 pm wore
ship to the N to sails in site middlepart
and latter part strong winds At 5 AM wore
ship to SE saw noth thing so ends —

Tuesday January the 6 1846

Lat By Obs 17..14 S
Long by CH 35 29 W
Lunar 35 36 W

these 24 hours beginds with fine weathe
hedding to the SE at sun set shortend
sail middle and latter part strong winds
lite squals saw noth thing so ends these 24

Wednisday January the 7 1846

Lat By Obs 17 28
Long by CH 35..59
Lune 35..55

these 24 hours beginds with fine weather
At 1 pm saw a bark stering NW & W a whaler
we cep of south At sun set shortend sail
lay by for the night hedding SE by E At mid
night wore ship to the N At day light made
sail Stering N W one sail in site so ends —

Thursday January the 8 1846

Lat By Obs 16 48
Long by CH 36 00

there 24 beginds with fine weather
At 6 pm shortend sail hedding ESE
midnight wore ship to the N At 7 AM ster
ing N saw to mirchant brigs bound south
saw noth thing so ends these 24 hours

---

will
pen pictur

Va

Dear Sprir
cookies are v
tea. I notice
bit: Half cup
creamed to
beaten, ¼
extract, ¾
(or both),
spoon crea
flour enoug
batter from
greased tin
in moderat
cookies and
in several
fruit and
white, thu
flavor. Sor
walnuts,
mon. The
cocoanut.
may be
give me
you like,
date and
a cold
time. I
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Remars Onboard Fryday January the 9 1846

Lat By Obs 16 48
Long by Ch 36 "07

these 24 hours beginds with fine weather stering SSE att 6 pm shortend sail lay by the wind for the night att day light made sail one sail in site bound south att 7 wore ship stering N by W so ends

Saturday January the 10 1846

Lat By Obs 17:29 S
Long By Ch 36 "08 W

these 24 hours beginds with fine weather att sun set shortend sail wore ship to the SE att Day light made sail stering SSE sow noth thing so Ends these 24 hours

Sunday January the 11 1846

Lat By Obs 17:29
Long By Ch 36:36

these 24 hours beginds with fine weather att 3 pm sow a bark and brig to the W of us att sun set shortend sail hedding SE att midnight wore ship to the NE att Days light made sail hedding to the N&W to barks in site one merchant bound S the other one the Barkley so Ends

Monday January the 12 1846

Lat By Obs 17 06
Long By Ch 36:20

these 24 hours beginds with fine weather att 3 pm spoke the Barkley of Westport 8 month out 140 barrels three other sails in site middle part fine weather

Last the part squalley to sails in site

Tuesday January the 13 1846

Lat By Obs 17 00 S
Long — 36:34 W

these 24 hours beginds with squalley weather att 6 pm spoke the ship Ann Alexander of newbedford 60 days out 30 barrels middlepart and Last the part fine weather hedding by the wind to to NE 4 sails in site So Ends these 24 hours fine weather sow noth thing of the fish

Remarks On Board Wednisday January the 14 1846

these 24 hours begins with fine weather
Lat By Obs 16 41 S heding by the wind N by E 5 sails in site
Long 36.. 27 one we took to be a man a war too
3 whalsers at 6 pm shortend sail heding
SE and S SE middle part heding to the N
latter part sum squalley weather saw
porpuses caught one so ends these 24 hours

Thursday January the 15 1846
these 24 hours begins with lite squals of
No obs this day rains the barkley in site heding to the N
middle part brisk breeze latter part squally
saw nothing so ends the barkley in site

Fryday January the 16 1846
these 24 hours begins with lite squals at
Lat By Obs 14.40 S sunset shortend sail steering N N W mid
dle part squalley latter part fine weather
Long By Ch 38.00 heding to the N the barkley in site so ends

Saturday January the 17 1846
Lat By Obs 13 21 S these 24 hours begins with fine weather
Long By Ch 38.19 heding N by W at sun set shortend sail
By Luner 37.33 heding the same middle part fine weather
latter part the same at 8 A M made the
land the coast of bihea dist 40 mils at 11
A M haull of shore to the south the barkley
in site so ends these 24 hours

Sunday January the 18 1846
these 24 hours begins with fine weather
Lat By Obs 13 27 at 6 pm tack to the N N E shortend
Long By Ch 38 34 sail middle part and later part fine
By Luner 38.32 weather heding in the land in site
at noon saw a breech to the N E of us
the barkley in site so ends these 24 h

J D

Remarks On board Monday January the 19 1846

Lat By Obs 14 29
Long by Ch 37 40
By lune 37" 44
another 37" 25

these 24 hours begins with fine weather hedding in shore at 3 pm tack of at 5 tack in the barkley in site middle point strong breezes hedding SE latter part the same to sails in site so ends these 24

Lat By Obs 16" 17 S
Long By Ch 36" 04 W
By lune 35 " 58

Tuesday January the " 20 1846
these 24 hours begins with brisk breeze stering SE middle point and latter point brisk breezes from the N stering SSE saw noth thing so ends

Wednisday January the 21 1846
these 24 hours begins with fine weather stering SSE winds N at 2 pm saw black fish lowered got one at sun set shortend sail lay by for the night middle point ~~the~~ and latter point fine stering SW saw noth thing so ends these 24 hours

No obs third

Lat By Obs 17:53 S
Long By Ch 35 " 10.

Thursday January the " 22
these 24 hours begins with fine weather stering ESE at sun set shortend sail hedding SE middle point and latter point fine weather imployed in repairing main sail so ends saw noth thing hard times

Lat B obs 17 44
Long By Ch 35 42

Fryday January the " 23 1846
these 24 hours begins with fine weather hedding by the winds N W middle point and latter point calms so ends

Saturday January 24 th "
these 24 hours begins with calms middle point lite wind from SE stering N W latter point the same lite squalls with thunder at 11 AM saw to sails in site so ends these 24 hours

No obs thirsday

Remarks On Board Sunday January the 25 1846

No Obs this Day

these 24 hours begins with cloudey weather winds from SE steering N W at At 4 pm spok the bark Parker Cook of Province town Capt Smith 8 month out 135 barrels middle part squalley with rains latter part the same 4 sails in site So Ends these 24 hours rainey no fish

Monday January the 26 1846

Lat By Obs 17:19 S
Long By C 36:26 W

there 24 begins with squalley weather hedding by the winds to the N to sails in site middle part lite winds latter part much the same At 11 AM spoke the Leonidas of fal river 5 month out 160 barrels the franklin in site so Ends there 24 hours No fish

Tuesday January the 27 1846

Lat By Obs 17 06 S
Long 36:57 W

these 24 hours begins with fine weather At 6 pm shortend sail hedding N latter part much the same saw a bark to the N of us thick weather with lite rains the brig Leonidas in site so Ends these 24 ha

Wednisday January the 28

No Obs

there 24 hours begins with calms with lite rains At 6 pm shortend sail winds from N E steering S middle part rainey At 6 AM made sail steering S S W to sails in site At 8 AM saw whales lowered for them came on a hevy squal came on board took up the boats strong winds hevy rains ruggeed at 11 AM Clear up sum saw them agane came on thick with rains came on board so Ends these 24

Thursday January the 29 1846

these 24 hours begins with thick weather the whals in site lowered agane the larboard boat got fast and kill him at 2 pm took him a long sid thick with raines At 3 ½ commenced cut ing at 8 finished hevy rains all the time hevy sea on lost the hed the had rope parted all the middle part and latter part hevy rains strong gals hedding to the SE so Ends these 24 thick with rane

Friday
Remarks On board Thursday January the 30

Lat By Ob 19.21 S

these 24 hours beginds with strong gals with rane hedding by the winds SE very secon middlepart the same at day light mor mo not commenced boiling thick weather with lite rainds so ends these 24 hours —

Satur day January the 31 1846

Lat By Obs 19.15

these 24 hours beginds with more modrate hedding by the winds to the N & E at midnight finished boiling latter part squally one sail in site so ends these 24

Sun Day February the 1 1846

No Obs

there 24 hours beginds with squally weather at sun set shortend sail hedding to the ESE a bark in site hedding the same middlepart thick weather latter part the same one sail in site so ends these 24 2h

Monday February the 2

Lat By Obs 20.02 S
Long in 35.35 W

there 24 hours begins with ~~f~~ thick weather with rains hedding E and ESE winds N middle part saw a sail steering W latter part mor modrate saw nothing so ends these 24 hours

Tuesday February the 3 1846

No lat

there 24 hours begined with strong winds from the N hedding E by S in ployed in stowing down the oil at 5 pm finish close reef the mane top sail strong gals with squales middle part strong squalls took in fore top sail main stays NW at day light wor to the E set close reef fore top sail saw one fin back at 11 AM came on squally so ends the 24 hours thick weather —

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34
17
51

Remarks On Wednisday February 4th 1846

Lat By Obs 19 58 S
Long by Ch 35:40
by Lunar 35:46
another 35:41
a nothe 35:51

these 24 hours beginds with squalley weather strong winds from N hedding NW by W close reef top sails one sail in site steering SW middle and last ten part ~~menday~~ mor modrote hedding by the winds NW saw noth thing so ends these 24 hours

Thursday February 5th 1846

Lat By Obs 20 18

these 24 hours beginds with brisk breezes hedding by the wind. to middle part and last ten part the same at 8 AM saw whales breeching to the windard strong wind with squals at 11 lowered of the whales in site to the windard at noon took hedding for them so ends 10 2

Fryday February 6th

Lat By Obs 20:16 S
Long 34:50 W

these 24 hours beginds with strong winds at 3 pm came up with the whales lowered the ster board boat got fast lar board boat got fast and drowned from the whales clear of to the windard and could not git up agane at 6 pm took the whale along side lay by him for the night at day light commenced cuting at 3 finished at noon saw breeches the lowered up of for them saw noth thing mor of them so ends

Saturday February 7th 1846

Lat By Obs 20:31 S
Long 35:11 W

there 24 hours beginds with fine weather at 6 took in sail hedding & imployed in boiling middle part fine weather at 8 AM finished boiling hedding by the winds NW saw noth thing so ends these 24 hours fine clear weather

Remarks On Sunday February the 8 1846

these 24 hours beginds with fine weather
lite winds from N E hedding N W
Lat By Obs 20..24 S At 6 pm shortend sail hedding E by N
middle part the same At 7 AM tack
to the N W fine weather lite winds
saw noth thing so ends these 24 hours

Monday February the 9 1846

Lat By Obs 20..10 S these 24 hours beginds with fine weather
Long .. 36..15 W hedding by the wind N by W and W S W
middle part and latter part the same
imployed in stowing down the oil at noon
finished saw noth thing so ends this day

Tuesday February the 10 1846

Lat By Obs 19..39 S these 24 hours beginds with fine weather
Long 34..44 W hedding by the winds W by N middle part fine
weather latter part the same im
ployed in repairing the fore sail saw
noth thing so ends hedding N E

Wednisday February the 11

Lat By Obs 19..16 S these 24 fine weather hedding by
the wind N by N shortend sail middle
part and latter part fine weather hed
ding by the winds N W by W saw noth thing
so ends these 24 hours saw noth thing

0.92
0.1
0.81

Thursday February the 12

these 24 hours beginds with fine weather
Lat By Obs 19..20 S steering S W by W At 6 pm W by N middle
Long .. 35..43 W part fine weather hedding N W
latter part the same saw noth thing
so ends these 24 hours hedding N W

8

Remarks On Fryday February the 13 1846

Lat By Obs 18:50 S
Long 36..04 W

there 24 hours begind with fine weather ste ing by the winds N W winds from N by E At 8 wore ship to the E At midnight wore to the N W latter part the same saw a bark steering the same so ends there 24 hours saw nothing

Saturday February the 14 1846

Lat By Obs 18:29 S
Long 36..43 W

there 24 hours begind with fine weather brisk breezes hedding by the winds E hevy swell from the south middle part tack to the N W latter part the same saw noth thing so ends there 24 hours noth thing in site

Sunday February the 15 1846

Lat By Obs 17:59 S
Long 37..07 W

these 24 hours begind with fine weather hedding in shore N W by W middle part fine weather latter part the same At 10 A M saw a fish boat sounded no botom tack to the E saw a nother boat so ends there 24 hours

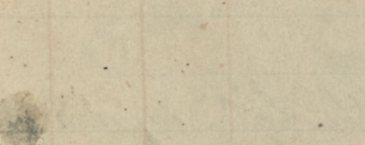
Monday February the 16

Lat 18..45 S

these 24 hours begind with fine weather hed by the winds E all sail middle part fine weather latter part the same At 6 A M tack ship to the N W saw whales tack ship to the E saw the whale to the leward lowered the boats so ends there 24 hours fine weather —

Tuesday February the 17 1846

Lat By Obs 18..28



there 24 hours begind with fine weather At 1 pm got fast to a larg whale the boat At 4 pm got him a long side commenced cutting cut the hed half way of lay by for the night At daylight commenced cutting At noon got finished bodey took in the jaw so ends there 24 hours fine weather lite winds —

Remarks On Wednisday February the 18 1846

these 24 hours beginds with fine weather
Lat By Obs 18"48 At 4 pm finished the head won ship to the
E commenced boiling middle and last ten
point the sam saw noth thing so Ends

Thursday February the 19 1846
Lat By Obs 18"40 S these 24 hours beginds with fine weather
Long 36"05 W heading by the wind E imployed in boiling
middle part fine weather last ten part
the same saw noth thing at noon fin
ished boiling so Ends these 24 hours

Fryday February the 20 1846

these 24 hours beg-inds with fine weather
heading by the wind E saw a bark to the lew
No obs this day of us middlepart fine weather last ten part
the same imployed in stowing down the oil
one sail in site so Ends these 24 hours

Saturday February the 21
these 24 hours beginds with lite winds from
the E and ESE to SE stering of EbyS or imployed
No obs thisday in stowing down middlepart lite rains
last ten part much the same imployed
in stowing down the oil towe sails in
site lite squalls of rain so Ends finish
ed stowin down the oil 70 barrels

Sunday February the 22 1846
these 24 hours beginds with squallby
weather finished stowing of and
worked of a bank in site the middle
part thick weather the last ten part the
No obs — — same At 8 AM spok bark Chapion
of West port 5 month had got 80 barrels
of sperm and to 40 barrels whails along
side had got one right whale 60 barr
so Ends these 24 hours hevy rains
the winds from all quarters

Remarks On Monday February the 23 1846

Lat By Obs 17:40 S
Long 35:38 W

these 24 hours begins with thick weather strong breezes from S hevy rains middle part hevy rains middle part and latter part the same clost reef the main top sail hedding by the wind S E at 11 A M clew up same so ends these 24 hours

Tuesday February the ~~4~~24

Lat By Obs 17:06 S
Long 35:04 W

these 24 hours begins with strong winds from N N W hedding S S E hevy squalls with rains took in fore sail middle part modrated latter part squally one sail in site hedding to the S winds S S W so ends these 24 hours

Wednisday February the 25

Lat By Obs 17:35 S
Long 35:44 W

these 24 hours begins with squally weather hedding by the winds W S W and W double reefs middle part strong breezes latter part much the same saw one sail bound S W so ends these 24 hours reefed hedding W

Thursday February the 26

Lat By Obs 17:44

these 24 hours begins with strong breezes from N N W to S saw one sail hedding to the N E at 6 pm shortend sail middle part and latter part strong winds at 8 wore ship to N N E hevy sea on

Fryday February the 27

Lat By Obs 17:51 S
Long 36:05 W

these 24 hours begins with clear weather strong gals hedding E S E clost reef to sail at 5 pm wore ship to the S W by W middle part the same latter part strong winds with a hevy sea on so ends one sail in site

Remarks On Saturday February the 28 1846

Lat By Obs 17 49 S
Long By Ch 36:47 W

these 24 begins with strong winds from N N W hedding N N E att 6 pm mor modrate middle part fine weather latter part the same hedding in W All sail saw a three masted schooner hedding to the N E so Ends these 24 hours fine weather

Sunday March the 1 1846

Lat By Obs 18·11
Long B Ch 36·30
By lune 36·30
anothe 36·13

these 24 hours begins with fine weather hedding by the winds to the W S W att sunset shortend sail hedding E by S middle part fine weather latter part the same saw noth thing So Ends these 24 hours

~~Sunday~~ Monday March the 2

Lat By Obs 17 30 S
Long By Ch 36:34
By lune 36 36
anther 36 24

these 24 hours begins with fine weather att 4 pm spok the bark Champian of West port 6 month out 130 barrels middle part hedding by the winds to the N by W att 10 A M tack ship to the E saw noth thing so Ends these 24 hours

Tuesday March thee 3

Lat By Obs 18·13 S
Long By Ch 36:06
By lune 35·35

these 24 hours begins with fine weather hedding by the winds E by S all sail att sun set shorten sail latter part fine weather hedding by the E S E and S E saw nothing

Wednisday March the 4

Lat By Obs 17 40 S
Long Ch 34·48
By lune 34 31 W

these 24 hours begins with fine weather stering by the winds N and N by W att 6 pm shortend sail one sail in site middle part fine weather latter part squally saw one sail in site winds from E so Ends these 24 hours

Remarks On Thursday March the 5 1846

these 24 hours beginds with squalley
Lat By Obs 16 56 . weathar hedding by the wind N E
Long 35 58 middle part squalley with rains latter part
much the same strong winds from E

Lat By Obs 17 45
Long by Ch 36.27

Fryday March the 6 1846

these 24 hours beginds with strong wind
stering SW at sun set shortend saile
lay by for the night middle part and
latter part fine weather stering SSW
one sail in site so ends these 24 ho

Saturday March the 7 1846

these 24 hours beginds with fine weath
Lat By Obs 17"57 S stering to the S by W at 6 pm shortend
Long by Ch 36"57 W sail middle part and latter part fine
by Sun 36 55 weather stering W at Noon saw a sail
bound N at ~~[illegible]~~ by so ends these
24 hours stering by the winds

Sunday March the 8

Lat By Ob 18.10 these 24 hours beginds with fine weather
at sun set shortend sail for the night
middle part squalley latter part fine
weather saw nothing so ends these
24 hours hedding by the ~~[illegible]~~ wind N

Monday March the 9 1846

these 24 hours beginds with fine weather
Lat By Obs 17.37 S hedding by the wind N N E middle part
Long by Ch 37.11 W wore ship to the SE at saw a brig hedding
by the wind N at 7 oclock we wore ship
to the N saw nothing so ends these 24

Tuesday March the 10 1846

Lat 17 54 S these 24 hours beginds with fine weather
Long 36.46 hedding by the wind N employed in net
ting hole at 4 pm wore ship to the SE
middle part the same and latter
so ends saw nothing

Remarks On Wednisday March the 11 1846

there 24 hours begins with fine weather
heding by the wind E S E. att 5 pm squally
No obs — with rains wind from N middle part
and latter part the same so Ends there

Thursday March the 12

Lat By Obs 18.17 S — there 24 hours begins with squalley
Long 36"22 W — weather att sun set shorten sail ~~one~~
in site middle part and latter part
lite airs heding by the wind N W by N saw
noth thing so Ends there 24 hours

Fryday March the 13 1846

there 24 hours begins with lite airs from
Lat By Obs 17.56 S — all quarters imploy'd ding bending the
Long 36"19 W — Jibb and mane top gallans wore
ship to the E lite airs and calms
middle part much the same sum rane lat
ter part calms saw noth thing so Ends

Saturday March the 14

there 24 hours begins with fine we
ather lite winds from S W stering
Lat By Obs 17 00 S — N E middle part brisk breezes from S E
stering N N E hevy rains latter part
Squalley weather wind the same
saw noth thing so Ends there 24 hours

Sunday March the 15

Lat By Obs 15 30 S — there 24 hours begins with brisk breezes
from S W to S E stering N E and N E by N
Long By Ch 35 38 W — middle part the same latter part lite
airs calms to sails in site stering to the
N E wind from south so Ends there 24 hours

Remarks On Monday March the 16 1846

these 24 hours beginds with lite wind from SSE
Lat By Obs 14 14 S stering SE to sails in site middle part
fine weather latter part much the same
lite airs with calm one sail in site so ends

Tuesday March the 17

Lat By Obs 13.28 S these 24 hours beginds with calms att 6
pm lite breezes from ESE middle part
squalley with rains att 8 ditto clear
ed of 3 sails in site bound S att 10 ditto
Comfmenced panting in side so ends

Wednisday March the 18

these 24 hours beginds with calms 7 sails
in site middle part brisk breezes steering
Lat By Obs 12.07 S N by E latter part the same 4 sails in site
Long By Chr 35.43 W winds ENE saw porpses so ends these 24 hours
By lune 34 42 W

Thursday March the 19 1846

Lat By Obs 10.40 these 24 hours beginds with fine weather
Long By Ch 35.54 heding by the winds N by E all sail middle
By lune 34 50 part the same latter part modrate
winds from ENE heding N by E to sails
in site so ends these 24 hours

Fryday March the 20 1846

these 24 hours beginds with fine
Lat By Obs 8.52 S modrate weather steering NE by N
Long By Ch 35.15 all sail middle part squalley att 10 ditto
By luner 34.15 wore ship to the S att 2 back agane to the
NNE brisk breezes from ESE steering NE
thee land in site by E so ends these 24 hours to sails in site
NW 25 mils
of the Cap

Remarks on Saturday March 21th 1846

Lat By Obs 6"29 S
Long By Ch 35"24 W
By lune 30 20 W
At the time the land
25 to 30 mils dist

these 24 hours beginds with fine weath
the land in site dist 20 one ship in site
bound N Curse N E middle part fine weathe
att daylight the land in site a ship bound N
saw number of fish boats the land 25 to 30 mes
dist of Cap blanco so ends these 24 hours —

Sunday March the "22 1846

Lat By Obs 4"13 S
Long By Ch 35"20
By lune 35"26

then 24 hours beginds with fine weather
fine winds S E stering N the land in site
dist 25 to 30 mils middle part lite squals
latter part fine clear weather one
sail in site so ends stering N N W

Monday March the "23 1846

Lat By Obs 1"50 S
Long By Ch 36"55
by luner 36 50

these 24 hours beginds with fine weather
stering N N W to sails in site winds S E
middle part and latter part the same
to brigs in site bound N strong breezes S E
stering N by W and N N W so ends these

2)68(34
69
176
34
110

Tuesday March the 24

Lat By Obs 00"07 N
Long By Ch 38"38

these 24 hours beginds with lite
squals of rain middle part fine
weather latter part hey rains at 10
cleared of winds from S E stering N N W
one sail in site so ends lite wind —

Wednisday March the 25

170
10
180

Lat By Obs 1"19 N

these 24 hours beginds with lite winds
from E S E stering N N W lite squals
middle part fine weather stering
N W latter much the winds E N E to S E
saw noth thing so ends these 24 hours

7

Remarks On Thursday March the 26 1846

~~Lo~~ No obs there

these 24 hours begines with fine weather moderate winds from E steering S W imployed in fiting for top gallans ad bent it at 6 pm squalley middle part the same latter part lite airs calms with rains so Ends these 24 hours

Frayday March the 27

Lat By Obs 3"52 N
Long By Ch 49:00 W

there 24 begines with squalley weather At 3 pm took the wind from N E middle part strong trades latter part the same steering N W b W saw nothing so Ends these 24 hours fine weather

saturday Frayday March the 28 1846

Lat By Obs 5"06 N
Long By Ch 46=06

these 24 begines with strong breezes N E steering middle part and latter part the same saw nothing so Ends these 24 hours strong winds N E steering N W b W

Sunday March the 29" 1846

Lat By Obs 6.52 N
Long By Ch 48"18 W

these 24 hours begines with strong trades smokey weather steering N W & W winds N E middle part strong trades N E took in fly jib fore and main top gallans latter part more moderate set main top gallans steering N W so Ends these 24 hours

March Monday the" 30

Lat By Obs 8"20 N.
Long By Chh 50 42 W

these 24 hours begines with strong trades steering N W main top gallans set middle and latter part strong winds from N E steering N W saw nothing so Ends

Tuesday March the" 31 1846

Lat By Obs 10"30 N
Long By Ch 52.22
By Lunar 52"16

these 24 hours begines with strong trades steering N W b N middle part the same and latter part saw finback so Ends these 24 hours —

Remarks On Wednisday April the 1 1846

Lat By Obs 12 31 S
Long By Ch 54:27
By lune 54:36

these 24 hours begins with fine weather brisk trades steering S W saw killers passes winds S E by E middle part winds from the same latter part winds E S E saw one sail bound to the S W so Ends

Thursday April the 2 1846

Lat By Obs 13 47 S
Long By Ch 56 24
By Luner 56"30

these 24 hours begins with fine weather steering S W by W winds S E middle part and latter part the same saw black fish so Ends these 24 hours cours S W by W

Fryday Aprill the 3

Lat By Obs 14 47 S
Long By Ch 58:10
By Luner 58:16

these 24 hours begins with fine modrate weather steering S W by W winds E by S to E by S imployd in painting out side the bull works middle part and latter part modrate saw nothing so Ends these 24 hours Curs S W by W

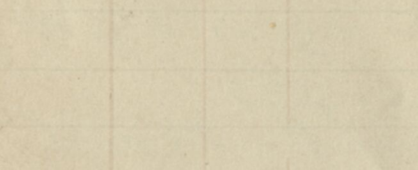
Saturday April the 4

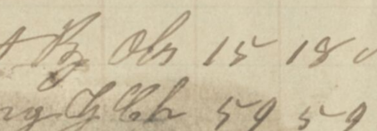
Lat By Obs 15 18 S
Long By Ch 59 59 W

these 24 hours modrate steering N W one by one brig in site steering W by S winds E S E middle part the same latter part at 11 A M saw whales bound to the E S E lowered for them starboard boat got fast the other boat in chase so Ends

Sunday April the 5 1846

Lat By Obs 15 34
Long 59 55





these 24 hours begins with fine weather one whale along sid the larboard boat got fast the took the line at 3 pm got him agane at 4 pm took him along side commenced cuting at 8 finished middle part and latter part calms imployed in boat so Ends these 24 hours saw black fish

Remarks On Monday April the 6

these 24 hours begins with calms im-
Nobs ployed in boiling saw black fish at 6 pm
brisk breezes from N N E hedding N N W
middle part strong wind with squals of rain
imployed in boiling At 7 A M saw the land
the island of Dominica the S point bear-
~~ing W by N Dist~~ bearing W by N Dist of
30 mils rundown fo the passage At 8 AM
finished boiling strong winds so ends

Tuesday April the 7
these 24 hours begins with strong winds
thick weather we got to the land hall
by the winds to the S W reef the topsails
Lat By Obs 14 59 N middle part strong winds hedding N E
At 1 pm calms At 8 AM took the trade from
N N E hedding N W the south point of Dominica
bearing N E so ends these 24 hours

Wednesday April the 8
No lat these 24 hours begins with strong trade
Land 20 mils hedding E reef top sails At 4 pm calms the
of land 25 mils middle part strong breezes
and calms hedding in and of by the winds
latter part strong winds reeged im-
ployed in stowing down the oil so end

Thursday April the 9
these 24 hours begins with strong breezes
Lat 14 15 N and calms beating to the windard 3 sails
in site middle part strong breezes with
calms latter part strong trads dubel reef
top sails beating to leeward got in site of
the fort so ends these 24 hours the land
14 mils of the south point

Remarks On Fryday April the 10 1846

Lat By Obs 15 28

these 24 hours begins with strong winds of the land carring reef tops sails culd not gaine up tow the harbor sawe a ship hedding in to the har bor middle part much the same at day light found our sevs to the S W of the harbor the fort in site 25 Dist saw one brig of shore our wee hedding by the wind E S E brisk breezes so ends

Saturday April the 11 1846
these 24 hours begins with brisk breezes hedding in shore E S E at sun set came to anchor on the South side of the bay in 7 fathums of water middle part and latter fine weather so ends

Sunday April the 12 1846
All the 24 hours fine weather imployed giting cask on shore so ends one wash on shore

Monday April the 13
imployed in painting so ends

Tuesday April 14
fine weather imployed in painting

7/1 2
4 2
4 4 4 4

Wednesday April the 15
these 24 hours begins with squaller weather so ends at anchor

Thursday April the 16

Fryday April the 17
these 24 hours squalley weather imployed in giting of water so ends one wach on shore

Remarks On Saturday April 18th 1846

At anchor,

these 24 hours begins with squally
these 24 giting of wood and water
so ends these 24 hours squals of rains

Sunday April the 19 1846
these 24 strong with lite of rain wash
on shor on liberty so ends these 24 ho

Monday April 20th 1846
these 24 hours begins with fine weather
im ployed in giting of wood an wash on shor
so ends these 24 the brig hele in railad

Tuesday April 21th 1846
these 24 hours begins with fine weather
the dogs took of 1-2 by yard of am on
shore so end these 24 hour

Wednsday April the 22 1846
there 24 hours begins fine weather laying
at anchor fin we giting of the wood so ends

thursday April 23th 1846
these 24 hours begins with fine weather
im ployed in gitting redy for sea

Frydays April 24th 1846

Lat By Obs 16:49 N
Long 63"54 W

these 24 hours begins with fine
weather At 3 pm took anchor and
came to see stering S W by W mid
dle point and lat to point strong
winds saw tow sails so end no land
in site saw one large back

Saturday April 25th 1846
At daylight saw the island of st tos mas
bearing W S W At noon got in to the mouth
of harbor so ends these 24 hours
fine weather seen lenty of sails
lay agin the

Remarks On board Sunday April 26th
these 24 hours begins with fine weather
At 1 pm come to anchor at St Tomars
in 4 fathoms of water number of sails lay
ing in here so ends these 24 hours

St Tomars

Monday April 27th 1846
these 24 hours begins with fine weather
one watch on shore at sun sit all came off
At sun set the watch came of imployed
in giting of things from on shore

Tuesday April 28th 1846
these 24 hours begins with fine weather
imployed in bending the mane
Lat By Obs 18.12 N topsail an bent old one the
at 7 AM got under way and come
to see lite winds so ends these 24 hours

Wednesday April 29th
these 24 hours fine modrate weather
Lat By Obs 18 19 steering SSW lite airs so ends

Thursday April 30th
Lat By Obs 17.42 these 24 hours begins with fine
weather an steering to the SW the land
in site some black fish so ends these 24 h

Fryday May 1th 1846
these 24 hours begins with fine weather
steering for the Ded mands at 1 pm
Come to anchor in 5 fathoms the bark
Salem on of Newport laying here we took
8 barrels of meet for him middle part
and lat ter part fine weather imployed
in painting and repairing fore top sail
so ends these 24 hours

Remarks On Saturday May the 2 1846

these 24 hours begins with fine weather
At 4 pm finished painting and bent fore top sail
Lat By Obs 17.42 got ready for see At 7 AM took anchor
came ~~the~~ se saw black fish the lar
bow one in company so ends steering SW
the land 10 mils of the sails in site

Sunday May the 3 1846
these 24 hours begins with fine
Lat By obs 19.36 weather At 6 pm Cape Rojo bear
ing N b E dist 18 mils ~~ca~~ cours N W by W
At mid night saw the island of Zache
At 9 AM no land in site one brig and
one schooner steering to the N all sail

Lat By obs 21 07 N Monday May the 4 1846
Long By Chr 68.35 these 24 hours begins with fine weather
steering N ½ W 3 sails in site middle
part fine weather lat ter part lite
squalls of rains one sail in site so ends

Tuesday May the 5 1846
No obs this day these 24 hours begins with fine
weather steering N one sail in site
middle part fine weather lat ter part
hevy thunder with liting with rane so ends

Wednisday May the 6
Lat By obs 23 40 N these 24 hours begins with lite winds from
Long By Chr 69:08 W S E steering N At 4 pm cleared of middle
By lune 69:01 part and lat ter part fine weather steer
ing by the winds to the N by W all sail im
ployed in fiting fly jibb gire ~~[illegible]~~ saw
one sail so ends these 24 hours

Remarks On Thursday May 7th 1846

Lat By Obs 25 38

these 24 hours begind with fine weather steering by the wind N by W of wind E & E middle part the same latter part fine weather imployed in repairing the maine sail saw one sail saw noth thing of the fish kind so ends these

Fryday May 8th 1846

Lat By Obs 27 44 N
Long By Ch 69 51 W

these 24 hours [illegible] weather lite winds steering N by W [illegible] middle part latter part much the same one sail in site lite [illegible] of none so ends these 24 hours

ho[illegible]
puddings.

[illegible]tur Day M[illegible] 9th 1846

ding

acker P
oston crac
1 cup s
easpoon
on melt

these 24 hours beg[illegible] with [illegible] at 4 pm Clewed of the [illegible] N by W one sail in site steering the [illegible] middle part lay by at day light [illegible] N W made sail saw to ships bound [illegible] ends these 24 hours

Lat By Obs 28 43 N
Long By Ch 70 31 W

Sunday May [illegible]th 1846

Lat By [illegible]

Glo
th Pimento Che
potatoes, 2 tablesp
poons flour, 1 teas
pepper, fe
milk, 1 t
ppers, 1 t
imentoes.
throw
butter,
and
melted;
entoe
liced p
king
mbs
e ov

these 24 hours begind with fine weather steering N W and N N W and [illegible] smoker weather middle part strong winds latter part sam same at 1 PM cleared of one sail in site steering to the N & E our cours N W so ends these 24 hours smoker

pkin.
p grape nuts
rushed or a fe
n. Serve cold.
ssert cover
am flavored
with plain
M.

Monday May 11th

Lat By Obs 31 0 N
Long - - 71 33

these 24 hours beg in with strong winds steering N N W at 3 pm reef the top sails middle and latter part strong winds with a hevy see ap saw one sail bound to the E so ends these 24 hours wind W S W

butt
Wh
add
th

all tog
Bake ½ hou
ound coffee c
pou powder can
ke enoug rve 10 persons
same. Cr ¼ cup butt
p of powdered sugar meas
ting. Work together
ooth

Remarks On Tuesday May 12th 1846

Lat By Obs 31 17 N these 24 hours begins with strong breeze
Long 71:23 W At 5 pm spoke the parker cook of
provincetown 12 month out with 150
barrels middle part lite airs latter part
the same one sail in site so ends

Wednisday May the 13 1846

Lat By Obs 31 56 N these 24 hours begins with fine weather
Long by Ch 72:12 W stering by the wind to the NE one bark
in site to the W At sun set took in sail
At midnight the wind shifed to the Eward wore
ship at day light made sail stering N W
to sails in site At 10 AM saw number bound
Eward imployed in fiting fore top mast
back stay parted one strand so ends these 24

Thursday May the 14 1846

Lat By Obs 31 48 N these 24 hours begins with fine weather ster
Long 73:00 W ing W At sun set shortend sail lay by the wind
SW by W wind S by E At day light made sail
heding by the wind to the SW number of
sails in site At 9 AM spok a brig bound to
Baltimore same ~~ting~~ time a schoone bound
to Boston so ends stering N N W wind S S E

Fryday May the 15

Lat By Obs 34:01 N these 24 hours begins with fine weather and
Long 74:03 W brisk breezes from S S E stering N N W to
sails in site At 6 pm reef the top sails
middle part strong winds latter part
the same 3 sails in site so ends rugged

Saturday May the 16 1846

Lat By Obs 36:46 N these 24 hours begins with strong wind
Long by Ch 73:56 from S S E stering N by W middle part
took in main top gallans reef the main
top sail At 9 AM fund ourself in the
middle of the streeme latter part thick
with rane wind S by E At 9 AM cleared up
saw a brig bound SW At noon saw two more
sails so ends these 24 hours thick weather

Remarks On Sunday May the 17 1846

Lat By Obs 37 18 N
Long 73 34 W

these 24 hours begins with thick squally
weather At 1 pm saw a whale schooner
heading by the wind S W the wind shifted to
S W we wore ship to W N saw marchand
brig steering N N W At sun set luffed the
winds middle part modrate latter part much
the same At 6 AM saw black fish one fin back
to sails in site so ends steering N pick up 1 barel
of tar saw a whale brig to E of us bound N E

Monday May the 18

Lat By Obs 37 47 N
Long By Chr 73 50

these 24 hours begins with lite winds from
E by N middle part modrate smokey latter
part fine modrate saw black
fish lowered for them got noth thing
At noon came on bound cen of N E by N
lite wind from S S E so ends these 24 hours

Tuesday May the 19 1846

these 24 hours begins with modrate
winds from the S steering N E by N
At 3 pm saw black fish lowered for
them the larboard boat got fast
and got stove with him the boate
filed with water the stove boate
took the fish along side took the
boat along side took him in on deck
and commenced repairing her At
sun set shortend sail heading E N E
middle part the wind shifted to the N in
a squall took in for and mane top sail
strong gale with hevy see on with rain
wore ship to the N W by N at day light
set mane top sail strong gale cleared of
ta sails in site so ends these 24 saw black
fish and part of a wrack of sum kind

Lat By Obs [illegible] 01 N
Long By Chr 73 36

Wednisday May the 20 1846

Lat By Obs 38 46 N
Long by Chr 73 27 W

there 24 hours beginds with clear weath
er mor midnite hedding E by N set clost
reef top sail saw fin backs & black fish
at 5 pm lite airs middle part cleary from
SW stering N N E at day light saw a larg
bod dey of fin backs and black fish low
ed for them got noth thing came on boad
imployed in repairing the boate stering
N N E so ends there 24 hours

Thursday May the 21 1846

Lait By Obs 40 17 N
Long 75 . 35 W

there 24 hours beginds with clear weather
stering N N E saw number of schooners
bound W S W at sun set sound bid got
botum 45 fathums white sand and grave
At 11 sounded got the same stering N E
At day ligh hedding by the winds E N E num
ber of sails in site so ends the se 24 hs

Fryday May the 22 1846
there 24 hours beginds with lite winds
from N hedding E N E at 4 pm calms &
sound bid got 40 fathums green oze
number of sails in site bound N
and south at 6 pm lite winds from south
stering N fine weather at day light
made montog bearing N W dist 20 mils
block island bearing N E 15 mils at noon
bearing N N W 6 mils winds South so end
stering E N E for Westport harbar
thes day levon month out with 280 barls

A B Monday Tuesday Wednesday

1853 Remarks on Board Bark Catherwood Capt Oliver

Monday August 29

These 24 hours Commences with
light breezes from the S W
Stearing by the wind middle and latter part Do

Tuesday .... August the 30th

These 24 hours with light breezes
from the S W Stearing by the wind
Ship heading E by S Attended with
Pleasant weathe middle and latter Do

Wensday .... August 31th

Wednesday

These 24 hours Commences
with light breezes from the
S W stearing by the wind
to the southward and Eastward
Middle and latter Do
all hand employed fitting Boats &c

Remarks on Board Bark Catherwood

Thursday September the 1th
These 24 hours Commences with light breezes attended with pleasant weather middle and latter .. Do .. watch and watch below

Friday . . . . September the 2th
These 24 hours Commences with Squally weather attended with rain middle and latter more pleasant

Saturday September 3th
These 24 hours Commenced with light breezes from S E Steering Ship by the wind middle and latter part Strong breezes attended with rain squals

Sunday September the 4th
These 24 hours Commences with Strong breeze from S E Steering Ship by the wind heading E N E middle and latter part more moderate with pleasant weathe steering by th wind heading E S E

Monday September the 5th
These 24 hours Commence with light breezes and pleasant weather wind S W Steering by the wind to the S E middle and latter pleasant

Tuesday September the 6th
These 24 hours Commences with light breezes and pleasant weather
Ships course S E by E

~~Wensday September the 4~~

Remark on board Bark Oatherwood

Remarks On Board Bark Oatherwood

Wensday September the 7th

These 24 hours Commenced with
light breezes from W N W Ship
Course S E by E middle & latter do

Wensday September the 8th

These 24 hours Commenced with
light breeze from W attended with
Pleasant weather Ships Course
E by S watch employed in breaking out

P Pacifick Ocean Around cape Horn

Friday September 9th

These 24 hours Commenced with
light breezes and pleasant weather
wind from S S W Ship course E S E
watch employed in Ships duty

Saturday September the 10th

These 24 hours Commenced with
light breezes and pleasant weather
wind W course S E middle and
latter part light wind and
cloudy alls is well fresto

Gideon Sawyer

Sunday September the 11th

These 24 hours Commenced with
light breeze and Calms at 4 P M
lowerd the boats to practise at 5 P M
come on board Ship middle and latter
part light wind from S W
Ships course S E by E

Remarks on Board Bark Hatherwood

Monday September the 12th

These 24 hours Commenced with light wind from S W attended with a heavy swell setting from the N middle and latter pleasant and less swell

Tuesday September the 13th

These 24 hours Commenced with light air and calms watch employed breaking out for watter &c

Wendsday September the 14th

These These 24 hours Commenced with light breezes from S E Steering by the wind Ship headed E by N all hand employed breaking out saw white watter at 9 P M middle and latter strong breeze from W S W course E S E

Thursday September the 15th

These 24 hours Commenced with Strong breezes from W S W Attended with good weather Ships course E S E at 2 P M saw white watter once and no more watch employed in Ships duty middle and latter squally

Tuesday

d
V d d

Remarks on Board Bark Hathorwood

Friday September the 16th
These 24 hours commences with
light breezes from the S stearing
by the wind headed E by S middle
and latter part squally with rain

Saturday September the 17th
These 24 hours commences with
light breze from the S attended
with rain squals middle and
latter part strong breezes

Sunday September the 18th

These 24 hours commences with
light breze from S S E stearing by
the wind S by heading E by N
saw one finback and one sail
middle and latter part strong breezes

Monday September the 19th

These 24 hours commences with
strong breezes from the S stearing
E by N middle and latter moderate

Tuesday September the 20th

These 24 hours commences with
light breezes and pleasant weather
wind from the W ships course
S E by E middle and latter fine

Remark on Bodrd Bark Battperwood

Wensday

September the 21th

Lat 31.53
Long 31.57

These 24 hours commences with light breezes from the W and good weather Ships cours S E by E middle and latter part light wind and rain

Thursday

September the 22th

Lat 30.02
Long 30.16

These 24 hours commenced with light breezes from N E Stearing by the wind fo the South middle and latter strong breezes

Friday

September 23 1

Lat 29.36
Long 29.27

These 24 hours commenced with light and variable winds middle and the same

Saturday

September the 24

Lat 29.10
Long 28.63

Tese 24 hours commenced with light air and endins with pleasant weather at 4 P M lowered the boats to practise pulling light air from the N Ships course S E

Sunday

September the 25th

Lat 21.29
Long 28.06

These 24 hours commences with light breezes from N W Stearing S E attendent with good weather watch employed in breaking out for water and flour &c wind S stearing stearing by the wind

Remarks on Board Bark Watterwood

Monday September th 26

Lat 29.51
Long 27.12

These 24 hours commences with fresh gales from the S and pleasant stearing by the wind to the E latter part more moderate with rain

Tuesday September th 27

Lat 28.49
Long 27.19

These 24 hours commences with light winds from the S with rain squalls stearing by the wind to the E middle and fresh breezes

Wensday September th 28

Lat 27.19
Long 27.17

These 24 hours commences with light breezes and cloudy weather wind from the E stearing by the wind Sail in sight at sundown

Thursday September th 29

Lat 26.14
Long 12.28

These 24 hours commences with light breezes from N E stearing by the wind to the N and the middle and latter the same

2) 64 (9
64
128
32
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2) 64 (32
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4

Friday September 30

Lat 25.42
Long 24.43

These 24 hours commences with fresh trades from the N E Ships course S E middle part strong breezes latter part more moderate

Remarks on Board Barkark Catterudoo

Saturday

October 1th

These 24 hours commences with light breezes from the N E course S E by E middle part light Latter part Strong gales from S E

Lat 24..30
Long 24..15

Sunday

October 2d

These 24 hours commences with Strong gales from N E attended with good weather stearing S E watch employed in Setting up riggin middle and latter Do

Lat 23..14
Long 22..18

Monday

October 3

These 24 hours commences with fresh gales from N E Ships course S E middle part hard gales latter part more moderate at sun down shorten sail

Lat 22..24
Long 21..11

Tuesday

October 4th

These 24 hours commences with ligh breezes from N E Ships course S E attended with thick weather middle and latter part hard gales from N E and green weather

Lat 21..32
Long 20..21

Wensday

October 5th

These 24 hours commences with hard gales from N E ship heading S E in shore with short sail middle part hard gales latter part more moderate and thick weather

Lat 21..21
Long 19..50

Remarks on said Bark Hatherwood

Thursday October th 6
Lat 19 .. 49
Long 21 .. 15

These 24 hours commences with
fresh gales from N E in green watter
one sail in sight middle and latter
part fresh breezes from N E course S W

Friday October 7
Lat 18 .. 18
Long 22 .. 50

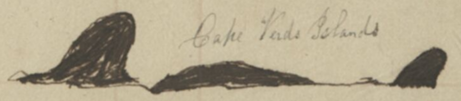
These 24 hours commences with
strong breezes from N E Ships cours S W
at 2 P M saw a sail at 4 P M saw a
shoal of black fish at sundown shorten
sail middle and latter part strong breezes

Saturday October 8
Lat 17 .. 37
Long 22 .. 59

These 24 hours commences with fresh
breezes from N E course W S W.
middle Part stearing by the wind N
Latter part S S W

Sunday October 9
Lat 17 .. 46
Long 23 10

These 24 hours commences with fresh breezes
from N E stearing to the N and W at 10
A M land in sight Cape de verds islands
Isle of saul middle and latter fresh gales
stearing by the wind



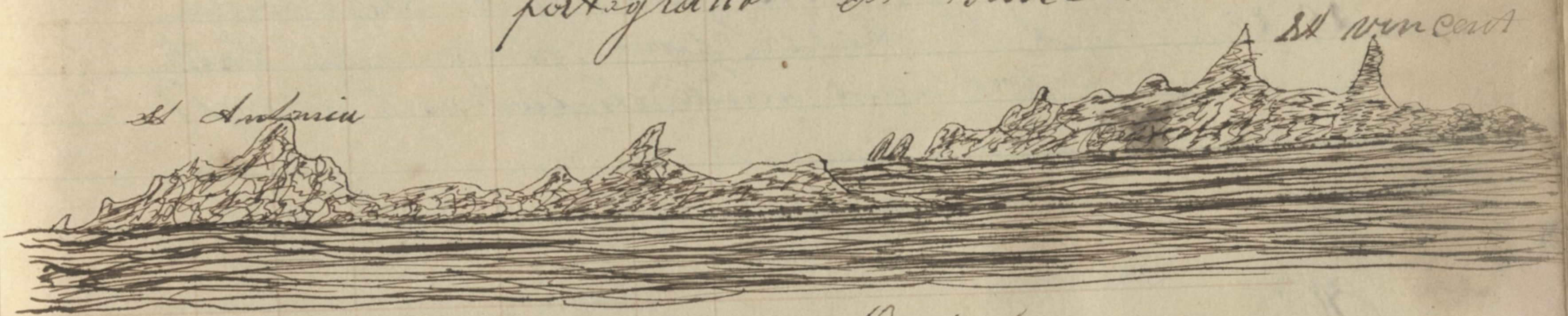
Monday October th 10

These first part of thes 24 hours
light breezes from N E with pleasant
weather stearing W N W for the land
middle part the same
Latter part raised the isle of St Antoin
one of the Cape deverds islands at 12
saw st vincent

Remarks on Board Bark Callarado

Tuesday October th 11

These 24 hours comenced with fine weather wind from N E ships course S W at 2 P M saw the island of St vincent running for the land all hands employed in getting up chains up and anchors off the bow at 8 P M come to Anchor in the portegrand St vincents



Wensday October 12

Pleasant weather attended with strong breezes one watch on liberty

Thursday October 13

Pleasant weather one watch on liberty the other watch employed in ships duty

Friday October th 14

These 24 hours strong breezes from N E with rain all hands employed in ships duty

Saturday October th 15"

These 24 hours strong gales and pleasant weather wind N E

Sunday October 16

strong breezes from N E with pleasant weather lying at anchor at St vincent

Remarks on board Bark Mathewova

Monday October th 17

These 24 hours commenced with
strong gales attended with rain
at 10 A M took the Anchor and
went to sea blowing verry strong

Tuesday October th 18

These 24 hours commenced with
Lat 14 36 strong breezes from N E ships course
Long 26 20 S W Middle part strong breezes Latter
part more moderate two sails in sight

Wensday October th 19

These 24 hours commences with
Lat 12 28 light winds and pleasant weather
Long 24 26 ships course S S W middle part
strong breezes latter do ships course S by E

Thursday October th 20

These 24 hours commences with strong
Lat 10 44 N E trades ships course S by e at sundown
Long 23 42 five sails in sight at 7 P M reefed the
topsails middle and latter
squally with rain so ends

Friday October the 21

These 24 hours commences with
varibles winds and squally at
7 P M reefed the topsails middle part
squally with rain latter the same
the watch employed in breaking out
~~[illegible]~~ I myself employed in sleeping

Bound on a Whaling Voyage to the Indian ocean

Saturday October the 22

These 24 hours commences with squally weather and rain plenty watch emplayed in breaking out i was emplayed in sleeping middle part calm and pleasant latter part the same stearing S by E

Sunday October 23

Lat 08 06
Long 22 47

These 24 hours Commences with pleasant weather stearing S by E watch emplayed in breaking out flour i was engayed in standing aloft 2 sails in sight middle and latter part squally with rain

Monday October 24

These 24 hours commences with light winds and pleasant weather 1 sail in sight myself emplayed in standing aloft stearing N by E middle part calm and pleasant course S by E latter part the same 1 sail in sight my watch below employed in sewing my old hat so ends this day

Tuesday October 25

These 24 hours begins with fine weather light winds and calms stearing S 4 sails in sight i am emplayed in making a boat sail middle part calm with squalls of rain latter part watch emplayed in breaking out for maintopgallant sail 3 sails in sight i emplayed in bending the top gallant sail so ends the day

Remarks on Board Bark Natherwood of

Wensday October the 26

These 24 hours commences with light winds and calms 3 sails in sight stearing S by W middle part fine with light winds and rain latter part the same cours S S W

Thursday October the 27

This day commences with fine weather and calms 3 sails in sight at 4 A M saw Black fish lowered 3 boats and chased them Ships cours S S W middle part light winds and calms

Latter raing ships course S so end

Friday October 28

Commences with squally weather and rain 4 P M saw cow fish stearing S middle part squally with rain latter the same employed in breaking out for hams 4 sails in sight Ships course S

Saturday October the 29

Commences with calms 4 P M took a squall of wind and rain

Lat 6 00

took in light sails and reefed the topsails 5 P M made all sail again 9 sails in sight Ships course S middle part calm latter part fine breezes and good weather employed in breaking out for watter Ships course S

Sunday October 30

Lat S 47
Long 20 27

These 24 hours commenced with fine weather and calms middle part calm latter part the same 3 sails in sight ships course S by W so ends Sunday

Wespat Bound on a Whaling Voyage

Monday October the 31st

Lat 5.12.
Long 20 00

These 24 hours commences with fine breezes and calms 2 sails in sight stearing S by W middle part calm latter part calm 15 sails in sight emplayed in fitting a new boat 9 P M saw black fish lowered 10 came on board ships course S S W

Tuesday October

Tuesday November the 1

Lat 4.57

These 24 hours commencs with light breezes at 4 A M saw black fish did not lower ships course S S W middle part squally with rain latter part fine breezes stearing S 18 sails in sight

Wensday November 2

These 24 hours commences with fine breezes stearing S S W 14 sails in sight middle part calm latter part fine breezes stearing by the wind so ends

Thursday O November 3.

These 24 hours commences with fine breezes with squals of rain at 12 A M saw black fish lowered but did not get any ships course S S W saw 16 sails ing sight middle part took S E trades winds stearing full and by latter part with squalls and strong breezes stearing by the wind 4 sails in sight so ends

Remarks on Board Bark Hatherwood

Friday November 4

Lat 3 32
Long 23 44

This day commences with strong breezes from the SE stearing by the wind middle part squally with strong winds latter the same

Saturday November the 5

Lat N 00 46
Long 23 15

These 24 hours commences with strong winds from SE stearing by the wind middle part fine weather latter part the same 1 sail in sight employed in painting the starboard boat so ends

Sunday November the 6

Lat S 00 27
Long W 24. 24

These 24 hours Commences with fine breezes and weather 1 sail in sight at 2 P.M butchered a hog middle part fine weather stearing SW latter the same so ends

Monday November the 7

Lat S 02.07
Long W 25.39

This day Commences with fine weather 4 sails in sight middle part fine breezes latter all hand employed in fitting riggin i was painting my boat 1 sail in sight ships cours full and by so ends

112
16
96
16
112

16
7
112
16

Tuesday November the 8

Lat 03. 42 S
Long 26 24 W

These 24 hours commences with strong breezes from SE stearing by the wind 7 a m reefed the topsails middle part increased to a moderate gale latter the same all hand employed in sundres wind SE stearing by the wind so ends on Her Otward bound Passag to Indian ocean

Wensday

November 9

Lat 05 30
Long 27. 04

This day commences with a moderate gale of wind at 6 A M tood in courses ships cours S S W. saw one sail stearing to the north middle part the same Latter part more mild all hands employed in breaking out for watter and ships duty so ends

Thursday

November 10

Lat 07 49 S
Long 27 51 W

These 24 hours commences with fine breezes from S E stearing S S W middle part the same Latter do 4 sails in sight all hands employed in ships duty

Friday

November the 11

Lat S 9. 32
Long W 28. 51

These 24 hours commences with squally weather wind S E stearing S S W middle part increases to a gale latter the same

Saturday

November 12

Lat S 11 00
Long W 31 00

This day commences with fresh breezes from S E stearing W S W employed in ships duty middle part more fine latter the same with employed in fitting davis so end ships Course S W by S

2) 76 (3
76
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78
)76 (190
6
16

Sunday

November the 13

Lat S 13 .17
Long W 32 00

These 24 hours commences with fresh breezes from S E stearing S W by W middle part the same latter do

Monday

November 14th

Lat S 15 09
Long W 34 06

These 24 hours commences with fine breezes from S E stearing S W by W all saill out middle part the same Latter all hand employed in fitting riggin

Remarks on Board Bark Hatherwood of

Tuesday
November 15th
These 24 hours commences with fine breezes from NE stearing SW by W all hands employed in setting up the riggin middle part the same latter part do
Lat S 16 22
Long W 35 44

Wensday
November 16th
This day commences with fine breezes from NE stearing SW by W saw 1 sail commenced standing boats crew watter middle part the same latter do all hands employed breaking out for watter
Lat S 16 26
Long W 36.22

3
Thursday
November 17th
These 24 hours commences with Pleasant weather wind NE stearing SW by W middle part the same latter d.
Lat
Long

Friday
November 18th
These 24 hours commences with fine breezes from NE stearing by the wind saw 2 sails middle the same latter saw a steamer stearing to the north watch engaged in making spunyarn ship stearing by the wind so ends
Lat 16
Long

Saturday
November 19
These 24 hours commences with fine weather stearing by the wind middle part the same latter part employed in mending fore sail
Lat 16 37
Long 37 37

Sunday
November 20
This day commences with fine breezes standing to the NW by the wind saw a steamer stearing to the north sundown took in sail so ends
Lat 17 24
Long 37 53

Westport on the Outward bound Passage to the Indian ocean

Monday November 21

Lat S 18 10
Long W 35 46

These 24 hours Commences with fine weather wind NE ships course SSE saw one sail middle part strong breezes latter the same so ends these 24 hours

Tuesday November 22d

Lat S 17 51
Long W 35 54

This day Commences with strong breezes cruising on brazil banks 1 sail in sight middle part squally latter strong winds double reefed topsails watch employed in making scrub brooms and looking out for spouts so ends

Wensday November 23d

Lat 18 05
Long 36 53

These 24 hours Commences with strong breezes from NE doubled reefed topsails middle the same latter do so ends

Thursday November 24th

17. 42
Lat 17 42
Long 37. 32

These 24 hours begins with fine breezes from NE steering WSW middle part fine weather latter the same saw two brazilian fishing boats employed in standing mast heads and ships duty so ends these 24 hours

Friday November 25th

Lat 17 48
Long 37 34

This day commences with fine breezes steering by the wind looking anxiously middle part the same latter do

Saturday November 26

Lat S 16 28

Thes 24 hours commences with fine weather cruising middle part strong breezes latter the same looking out for whale saw a ~~f~~ schooner

Remarks on Board Bark

Sunday

November 27th

These 24 hours commences with fine weather stearing by the wind saw a Steamer middle part light winds with squals latter the same

Lat
Long

Monday

November 28th

This day commences with light winds and rain squals stearing to the eastward by the wind middle part fine weather latter all hands employed in breaking out provision to cooper it, sail in sight so ends these 24 hours

Lat
Long

Tuesday

November 29

These 24 hours commence with fine breezes with double reefed Topsails stearing to the southerd and eastward breaking out and stowing down bread and flour, sail in sight middle part the same latter commenced breaking out for ~~[illegible]~~ Bread and flour to cooper it stearing to the southerd and westard under double reefed topsails so ends

Lat
Long

Wensday

November 30th

These 24 hours commences wit moderate breezes and squals of rain all to work stowing down provision stearing by the wind to the southerd &c middle part strong breezes latter the same so ends

Lat
Long

Thursday

November 31

These 24 hours commences with strong breezes ships course &c commenced standing whole watches

Catherwood Westport Outward Bound

December

Thursday

December 1

These 24 hours commences with
strong breezes ships course S E
commenced standing whole watches
middle part the same latter the same
saw two sails spoke the ship Eagle
of New bedford 50 days out from home
no oil bound around the Cape
all well this was on the
Brazil banks outward bound

Lat 18 00
Long 32 52

Friday

December 2th

These 24 hours commences with
strong winds steering S by W Gamming
with ship Eagle of New bedford
middle part fine with strong breezes
latter the same saw 4 sails so ends

Lat 18 55
Long 31 41

Saturday

This day commences with strong breezes
from NE at 2 P M squared the yards for
cape horn steering S W for river Laplata
middle part blowing a moderate gale
with squalls of rain latter part the
same saw 2 sails steering to the North

Lat 20 31
Long 33 08

Sunday

December 4th

These 24 hours commences with
strong winds from the N W steering
by the wind middle part squally
with rain doubled reefed the topsails
latter more moderate made sail
wind from N W ships course S W
all hands employed in reading
the Bible and other books
so ends these 24 hours

Lat 21 05
Long 33 46

Remarks On Board Bark Catherwood of

Monday
December 4th

This day commences with strong breezes from NW ships course SW middle part fine going off with square yards steering SW latter the same

Lat 21 05
Long 33 46

Tuesday
December 5th

These 24 hours commences with fine weather and fair wind Ships cours SW middle the same latter Do saw one sail steering to the N employed in painting the rail and other sundrys articles so end

Lat 22 30
Long 35 00

Wensday
December 6th

These 24 hours Commences with strong breezes steering SW by W middle part the same latter do

Lat 23 40
Long 35 58

Thursday
December 7th

These 24 hours commenced with strong breezes steering SW by W employed in rattling down middle part the same latter more moderate employed in rattling down the fore & main riggin so ends this day

Lat 25 02
Long 38 14

Friday
December 8th

This 24 hours Commences with light breezes saw dutch brig at 4 PM saw a shoal of Sperm whales goin to the windward dead calm about 6 miles off middle part stood along under short sail till morning latter verry strong breezes from S took in sail doubled reefed the topsails so ends

Lat 26 12
Long 40 18

Wespoort Oward Bound to The Indian Ocean

Saturday December 9th

These 24 hours commences with strong breezes doubled reefed topsails middle part the same latter do

Lat 27 10
Long 41 22

Sunday December 10th

These 24 hours commences with strong breeces at 1 P M squared the yards and run before the wind SW at sundown came to the wind middle part the same latter at 3 A M squared the yards and run before the wind. course SW

Lat 27 28
Long 41 26

51
15
76
15
51

51
45
66
20
46

Monday December 11

These 24 hours commences with strong breezes stearing SW all sail sept middle part the same latter at 9 A M raised whales at 11 A M lowerered the boats so ends this day

Lat 29..58
Long 42..36

Tuesday December 12

Thes 24 hours commences with fine weather chaseing whales at sundown came aboard without him middle part fine latter the same

Lat 31 24
Long 44 06

Wensday December 13th

These 24 hours commences with fine weather stearing by the wind cruising middle part fine latter all hands employed in breaking out for sails one sail in sight

Lat 32 19
Long 44 49

Remarks On Board Bark Mathewood

Thursday December 15th

Lat 32 : 58
Long 44 54

This day commences with fine weather with Salues all hands employed in bending sails to double the cape with at 4 P M lowered starboard boat and went aboard the Sacramento of Wesport at 10 P M came on board and stood on our cours to the south latter part the same so ends this day

D D D

Aiken eqr
Leander A Chase

Friday December 16th

Lat 34 56
Long 45 02

These 24 hours commences with fine weather steering S middle part the same latter send down fore top gallant yard

Saturday December 17

Lat 36 14
Long 45 50

This day commences with fine breezes and cleather middle part the same latter part sent down foretopgallant mast and in flying jib boom saw plenty fine backs so ends these 24 hours

Sunday December 19th

Lat 37 21
Long 45 48

These 24 hours commences with thick weather at 4 P M commences to rain with a heavy swell from the S middle part took in all sail and lay too latter the same saw 1 fin back

Outward

Around Cape Horn

Monday

REMEDY FOR INFLAMED EYELIDS.

If the writer who wanted someone to write and tell her what was good for inflamed eyes will bathe the eyes in water as hot as she can bear it with a little witch hazel in the water, night and morning. it will relieve the eyes very much, taking away all inflammation. Use a piece of soft linen or absorbent cotton. I have used this many times myself and found great relief.

Maple Tree.

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make it
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Lat 39

Long 45 2

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de a s fine ; that
juice of a lemon in a glass of wa-
as warm as one can drink it, aids
estion; that frequent use of lemons
a cure for biliousness much pleas-
er than the one generally prescribed
a physician? Lemons are fine for the
plexion, and will do as much toward
removal of freckles as any remedy
know of. Lemons will remove in
s and iron rust—saturate spots an
in the sun to dry. A good furn
is made thus: One tabl
mon juice, 2 tablespoonfu
To remove stains from u
wood, rub with lemon juic
s been added a little sal
on juice improves mar
all amount added to ri
whitens and keeps
MRS. E. A.
ke.

Tuesday

Lat 39.34.

Long 49 18

er di-
ab or appendi-
fy h ould have
e an erent ingre-
The of putty is
for 2 1 ounce oil
calyptus ts' worth of
ol to go w putty. After
g it you t a very thin
of cloth nex the skin where
You will wide bandage
p in place. If will try this as
ted will a d being operated
e Sunday Globe, especial-
old department. April 4.

or varicose ulcers—To the
asked for the salve that
ssleen of varicose ulcer. I
will help you. It healed a sore

The
on awak
cellent liv
women is be n
cine ever invente Glyce
juice, half and half, on
sorbent cotton, is the best
rld to moisten the lips an
r parched patient.
sh of lemon juice in plain w
excellent tooth wash. It not
s tartar but sweetens the bre
easpoonful in a small cup of bla
ee will almost certainly relieve a
ous headache.
he finest of manicure acids is made
putting a teaspoonful of lemon juice
a cupful of warm water. This re-
es stain from the fingers and nails
loosens the cuticle more satisfactor-
han can be done by the use of a
instrument.
non juice and salt will remove rust
s from linen without injury to the
ic. Wet the stains with the mixture
put the article in the sun. Two or
ce applications may be necessary.

eet, Rockland.

MEDY FOR BURNS

tablespoonful of baking
in a cup of cold water
mediately with a soft, thi
slin or linen. While that
ap raw potato enor
apply wit
burn. Bi
e patient l
d. Then
or
soft
T

Thursday

TAKE CAS

is not generally kn castor
may be most easily taken by adults,
especially children, mingled with
e juice, a little sugar being added
e juice if the orange is not sweet.
difference between this and any
mode of taking this valuable medi-
surprising.

MRS. JENNIE P. GREY.
2 Lafayette street, St. Johnsbury,
t.

rem oo
One the us
oil on absorb
toes. The nex
cotton, and
soda or sale
The last
out the sor
and acid. I

Friday

Lat 43 52

Long 43 51

Saturday

Lat 44 14

Long 48 02

December 19th

This day commences with strong
le, sail after another till
ll sail on her again
t the same latter light
ring by the wind heading

December 20th

hours commences with light
aring by the wind heading SSE
middle part calm latter fine breezes
S by W so ends these 24 hours

December 21th

commences with fine breezes
ships course SSW middle part
tter saw plenty fine backs
and gonies and other wild birds

December 22

These 24 hours commences with fine
breezes from NW ships course SSW
middle part the same latter the same
employed in breaking out for water
saw plenty of fin backs and other birds

December 23th

This day commences with fine breezes
from NW steering SSW middle part
calm latter part calm with head winds

December 24

This 24 hours commences with light
winds and calms middle part
strong winds latter increases to a gale
steering by the wind SW
so ends these 24 hours

Remarks On Board Bark Catherwood

Sunday December 25th

Lat
Long

These 24 hours commences with fine
gale of wind at 2 P.M killed a hog
for Christmas at 7 P.M fixed a place
for the Goat to sleep in steering by
the wind SW Middle part increases to
a gale of wind took in all sail
and hove the ship too had
roast Pork and and Soup and
Mince Pie O what times we
Sailors have of it but what line
Sevant do it will make us saucy
so ends these 24 hours

Monday December 26th

Lat
Long

This day commences with strong
Gales from SW at 4 P.M took
in the waist boat and lashed her
on the bits wakes middle part the same
Latter the same ship heading W

Tuesday December 27

Lat
Long

These 24 hours commences with weather
more moderate at 2 P.M took the reefs
out of the topsails ship heading W by N
middle part heavy squalls with rain
latter the same so ends these 24 hours

Wensday December 28th

Lat 45 40
Long 51 00

This day commences with squally weather
at 3 P.M increased to a gale took in
all sail and hove her too heading
SSW middle part the same latter
at 10 A.M loosed the topsails heading SW

Thursday December 29th

Lat 47 03
Long 51 46

These 24 hours commences with fine
weather all sail set heading SW by W
middle part the wind increased to a
gale took in all sail and hove her too
latter at 8 A.M set fore topsail and stud.
her off SSW blowing heavy

Outward Around Cape Horn a Whaling

Friday December 30th
These 24 hours commences with strong gales
Lat 48 05 from N W ships course S by W going under
Long 92 07 double reef topsails thick foggy weather
middle part the same latter do

Saturday December 31
These 24 hours commences with
light winds and calms steering S W
Lat 49 16 3)47 (23½ at 7 light breezes from N W steering S W
Long 53 00 4 7 latter the same fair wind topmast
studdingsail set going about 8 knots
ships course S S W

47
47
94
23
117

23
23
46

117
40
77
117

Sunday January 1
This day commences with strong breezes
from N W steering S S W middle part
latter part the same Sunday New years

11

117
50
67
117

Monday January 2
These 24 hours commences with strong
breezes from N W steering S S W
Lat 53 23 middle part calm latter part wind
Long 57 00 changes from N W W W N W with
light winds and calms so ends

Tuesday January 3
These 24 hours commences with
fine weather wind from W N W at
Lat 54 12 1 P M sounded found no bottom 90
Long 59 15 middle part strong breezes from N W
steering by the wind S W by W
latter part more mild at 7 A M
sounded got bottom in 66 fathoms
sand and shells so ends

Remarks On Board Bark Hatherwoo

Wensday January 4

Lat
Long

This day commences with light wind and calms ship heading S by the wind at 3 P M sounded got bottom in 95 fath middle part squally latter part same

Thursday January 5

Lat
Long

These 24 hours commences with light winds and calms stearing by the wind S by W middle part strong breezes stearing S W by W latter part light winds stearing S W by S cold i can tell you but going a head

Josephine H Chase

Leander A Chase

Friday January 6

Lat 56 47
Long 61 39

These 24 hours commences with light winds ships cours S W middle part at 3 A M clued down the topsails latter blew a moderate gale heading S E

Saturday January 7

Lat 56 11
Long 62 38

These 24 hours commences with moderate glale from S W middle part gale increases took in fore topsail and foresail and hove her too latter part the same with heavy squals of hail and snow at 6 A M wore ship and stood N W

Leander A Chase Josephine H Chase

Sunday January 8

Lat 56 06
Long 63 03

This day commences with strong gale from W N W laying to middle part the same saw 1 sail latter part at 2 A M made sail stearing by wind S by S

Monday January 9

Lat
Long

These 24 hours commences with fine breezes from S W saw two sails middle part calms and light winds latter light breezes from N W ships course S W by W so ends

Outward Bound Around Cape Horn

Tuesday

January 10

These 24 hours commences with fine
breezes from N W Ships course S W by W
middle part light breezes latter the same

Lat
Long

Wednesday

January 11

This day commences with light breezes
and calms saw sail at 6 P M took
a squall from S W carried away studdingsail
boom clued down the topsails double reef them
middle part the same latter made sail

Cape Horn

52
15
67

71
41
82
20
102

241
4
01

20
20

Thursday

January 12

These 24 hours commences with squally
ships head S by W middle part the same
saw two sails latter the same

Friday

January 13

This day commences with strong breezes
under double reef topsails middle part the
same latter saw Bark made sail
ship heading S by E so ends

Saturday

January 14

These 24 hours commences with strong
breezes under double reef topsails heading S by E
middle part the same latter made all sail
latter foggy with calms at 4 wore ship
heading S by E

Sunday

January 15

These 24 hours commences with foggy
weather ship heading S by E middle part
squally with rain at 11 A M doubled
reef the topsails ship heading W S W
latter part more moderate shook the
reefs out heading S S W strong breezes

Lat 58 00
Long 67 05

Remarks On Board Bark Mathawood bound

Monday January 16

These 24 hours Commences with strong breezes from SW all sail set middle part strong breezes steering S W by W latter the same saw a sail so ends

Lat 58 47
Long 68 16

Tuesday January 17

This day commences with fine breezes and weather ship headding W b W middle part squally with rain latter part took two reefs in the topsails 11 A M took in fore topsail and hove her to so ends this day

Lat
Long

Wensday January 18

These 24 hours Commences with strong gales from W ship hove to one sail in sight a large ship middle part the same latter more moderate at 11 A M made sail ship headding S by E so ends

Lat
Long

Thursday January 19

This day commences with strong breezes all sail set headding S by E middle part the same latter part increases to a gale double reefed topsails headding SW

Lat
Long

Friday January 20

These 24 hours commences with strong gales from westward headding SW middle part more modrate made all saill verry foggy latter part the same

Lat
Long

Saturday January 21

This day commences with fine weather and breezes headding N W at 4 P M tacked ship headding SW middle part the same latter strong breezes at 6 A M wore ship headding N W so ends m given

on

The
es.

Pick

beets, boil (witho
leave about one inch
) until done when a fo
rate easily. Let cool natural-
use cold water in cooling,
bleaches them. Peel and p
ars either whole or sliced.
rup of 2 cups cider vin
cold water, ½ cup of
poon of salt, 2 tables
d whole spices. I
and pour over be
nd sore away. T

Green Tomato

peck of gr
it, 8 cups
of cider vi
pepper
sta

of
cup brown
add ½ oz. of celery seed. Boil u
begins to thicken. Pour over
well and seal while

Pickled Onions

white onions, peel,
water and let stand for two
ing water after first 24
and put into brine for
Change brine at end of
Remove from brine and
ng water for 10 minutes,
cold water for two
d pack in jars adding
Cover with spiced
food for several

well

an
years.

er, c ng
Drain, put on stove
minutes in 2 cups of vinega
f water. Drain, pack in jars.
th syrup made of 3 cups of
gar, 1 cup of water, 1 cup of
2 tablespoons of mixed whole
Boil and pour over cucum-
al while hot.

On a Whaling voyage around Cape Horn Capt Oliver

January 22

hours commences with fine
weather fair wind all sail set
ddingsail ship course W by S
the same latter do

Monday

January 23

These 24 hours commences with fine breezes
course W middle part strong breezes
took in sail latter the same
ship heading W N W

Tuesday

January 24

These 24 hours commences with strong
gales ship heading W N W middle part
hove to two latter part fair wind
stearing W N W so ends

Wensday

January 25

These 24 hours commences with strong
breezes stearing S W middle part the same
latter part all sail set ships course W
struck a Porpos and lost him so ends

Thursday

January 26

These 24 hours commences with
light breezes ships course N W middle
part light winds and calms latter
part fresh breezes watch employed in
mending fore topsail wind aft studdingsail
set alow and aloft ship course N W

Remarks on Board Bark Catherwood

Friday January 27

These 24 hours commences with fresh breezes fair wind ship course NW middle part light winds and calms ~~and~~ latter part the same

Saturday January 28

This day commences with light and head breezes heading N & E middle part strong breezes doubled reefed topsails latter part more moderate shook out the reefs. heading N by E

Sunday January 29

These 24 hours commences with light breezes with rain heading N middle part the same latter the same so ends

Monday January 30

These 24 hours commences with calms ship heading N by W middle part strong breezes reef the topsails took in spanker and jib latter part more moderate made sail heading NW

Tuesday January 31

These 24 hours commences with strong breezes all sail set heading N N W middle part increases Doubled reef the topsails took in jib and spanker latter part the same so ends these 24

On a whaling Voyage Around Cape Horn

Wensday Februay 1
These 24 hours commences with
strong gales and heavy squals
middle part the same latter
part strong breezes headding N W by W

Thursday January 2
Thes 24 hours commences with strong
breezes ship headding N W by N
middle part strong breezes fair wind
headding N W by N latter part more
mild headding the same so ends

~~Thursday~~ Friday Februay 3
These 24 hours commences with
strong breezes steering N W by N
middle part light winds headding N W by W
latter part the same all hands
employed in breaking out for water

Saturday Febuary 4
These 24 hours commences with light
winds headding N by W middle part the
same latter do headding N by E

Sunday Febuary 5
These 24 hours commences with
light breezes ship headding N
middle part the same latter Do

Monday Febuary 6
These 24 hours commences with light
breezes steering N by W middle part the same
latter D headding N W

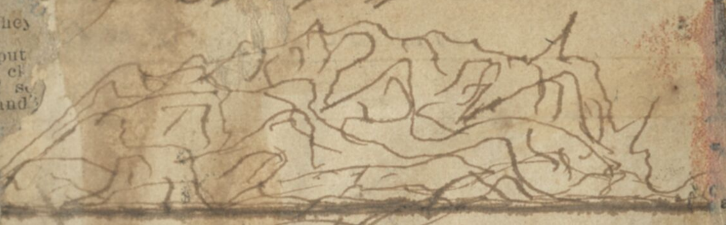
Rema [illegible] k Catherine

Tuesday Febuary 7

These 24 hours commences with breezes ending of the latter do

Wednesday Febuary 8

These 24 hours commences [illegible] breezes middle strong [illegible] Raised Island of Masafuero bearing N W



Thursday Febuary 9

These 24 hours commences strong breezes stearing [illegible] a berg likewise a sh[illegible] middle part strong breezes [illegible] before the wind [illegible]

Friday January 10

These 24 hours commences Strong breezes stearing N by W middle part the same latter do

Saturday Febuary 11

These 24 hours commences with strong breezes stearing N middle part the same latter part more moderate stearing N

Sunday Febuary 12

These 24 hours commences with light breezes stearing N by W at 2 PM saw a shoal of black fish lowered 3 boats struck 3 and saved them middle part light breezes to work with the blubber latter the same

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of every recipe printed below receives a copy of the BOSTON AMERICAN Economy Cook Book, a substantial indexed blankbook of 210 pages, bound in heavy oilcloth, especially designed to preserve these recipe gems in permanent form. Address Economy Editor, BOSTON AMERICAN, No. 80 Summer street, Bo

BROWN BREAD

One cup of corn meal, one graham flour, one-half cup of two cups of milk (either sweet one teaspoon soda, pinch salt six hours. MRS. E. J. M
Oakdale.

CORN MUFFINS

One cup corn meal, three-fourths flour, two teaspoons baking teaspoon salt, one-fourth cup three-fourths cup milk, one egg en, one tablespoon melted butter together thoroughly the corn meal, baking powder and salt. Add grad the milk and molasses and beat thoroughly, then add the egg and butter. Bake in

hot b gem pans twent
MRS. THOMAS
No. 14 Lincoln av., Bristol, R

COFFEE JELLY

One-half box of gelatine soaked half cup of cold water for one-h then add two cups of boiling wa cup strong coffee, one-half cup one teaspoon of vanilla. S cheese-cloth in mould and eat cream. MRS. M. J.
No. 85 tead street,

DOW EAST D

One cup s mix, boil it

Pu 24 hou and l then put them in vinegar and scald th three mornings in succession and them in jars or fruit cans and co fresh vinegar adding f you like keep the v Allston.

Now if you wish your pan. When this is and add a small teacupful of a few minutes, then put ead of putting over your be Just try this way of coo never return to the old way. me by an old butcher who wa e good things of earth.

Two Clear Lemon P

three tablespoonfuls of water and stir in one water. Keep stirring setting it away to cool tter. Grate the rind lemons, and stir in with about a of sugar. The quantity of sugar by taste as lemons vary so mu ness. Before the corn starch is it the lemon and sugar. Line two to prevent its rising unevenly and crusts with the mixture and re- oven until thoroughly heated, then a meringue made of the whites rown it delicately and cool the pies e entirely cold when served.

to the pot, where they ok for two hours. you get fat, and put self. Then take the d a tablespoonful of ing in a cup of milk, and delicious chicken broth. n take the fat left over a of chicken pie, after it ith flour. This make ake your mouth wa into the oven sprin d flour and it w any milk aw and make it drop of mil becomes so eable. not let y empted with y r mil cake wh en't a at t forge s gives hen the gerbread, e botto morning frosting; as for that also make

cup the crea of flour separating, a er of a teas into one cu Add this quick a very soft and fry quickl

t quart of flour a quarter of rich, thick, a moment until the g a soft dough. Turn ckly into squares or ddle and cook slowly ther.

of buttermilk, one- s beaten without g water, graham nice.

sour cream, one make a stiff spoonfuls far brown sugar and n and bake.

Bound on a Whaling Voyage [illegible] Cape Horn 1854

Monday February 12

These 24 hours commences with fine breezes steering N ½ W at 9 PM started the [illegible] middle part the same at 1 AM cooled down turn up 5 bbls

February 14

This day commences with fine [illegible] more fresh [illegible] the same steering [illegible] [illegible] a new boat [illegible] breaking out [illegible] sundries

Wednesday February 15

These 24 hours commences with fine breezes [illegible] for the [illegible] middle part the same latter [illegible]

Thursday 16

These 24 hours commences with fine breezes steering [illegible] W at sundown took in sail [illegible] the wind latter part the same at daylight made sail and [illegible] our course

Saturday February 17

These 24 hours commences with fine breezes steering [illegible] at [illegible] took in sail [illegible] the middle part the same latter [illegible] the [illegible] made the land [illegible] fish and [illegible]

Sunday 18

These 24 hours commences [illegible] wind [illegible] same latter [illegible]

COTTAGE PUDDING.

For Waverley Lily [illegible] your [illegible] my cottage [illegible] spoon of but[illegible] tablespoo[illegible] eat five m[illegible] cup of [illegible] blespoon [illegible] five custa[illegible] Mistress

---

[illegible] puddings. [illegible] each. Hope some-
A Young Bride.

FUDGE RECIPES.

[illegible]e—Two cups sugar, ½ cup [illegible] tablespoon cocoa. Boil steadily, [illegible] quite often until a little [illegible] in cold water forms a ball. [illegible] back of stove, add half a te[illegible] cream or milk and half a tea[illegible] vanilla. Beat well and when it [illegible] sugar pour in buttered pan to [illegible]

[illegible]—Omit cocoa. Otherwise it is [illegible] chocolate.

[illegible] pink—Same as white, except [illegible] en ready to remove from stove [illegible] flavoring and pink coloring.

[illegible]nut—Omit flavoring and add [illegible]d cocoanut to either white or pink fudge.

Orange—Use orange flavoring and yellow coloring.

Maple—Use brown sugar with vanilla flavoring.

Walnut—Add an even half-cup of broken walnut meats to [illegible] kind of fudge.

Mountain Laurel.

[illegible]—Will [illegible] know [illegible] oatmeal [illegible] I [illegible] ply wor[illegible] into a [illegible] as I [illegible] ake it rea[illegible] ng as we do a qu[illegible] o use the top for [illegible] g of the skimmed [illegible] which I solved b[illegible] our. By putting [illegible] ast lot of sour [illegible] lot it sours quic[illegible] place. So I we[illegible] ing or sour milk. 1 [illegible] doughnut rule?

Nut bread—¾ cup sug[illegible] sour milk, 1 teaspoon so[illegible] wheat flour, 1 cup whi[illegible] spoon baking powder, 1 cup gr[illegible] nuts, salt. Bake one hour. C[illegible]

Mo[illegible]sses [illegible] each of sug[illegible] 1 teaspoon o[illegible] cups of flour, [illegible] egg [illegible] egg, teaspooon of each ki[illegible] raisins can be added to mak[illegible]

Sarah's molasses cake—1 cup [illegible] cup molasses, ¾ cup of swe[illegible] cups of flour, ¾ cup of butte[illegible] teaspoon saleratus, 1 teaspoon [illegible] of lemon, salt and spices. M[illegible]

EXTRA GOOD BREAD.

Will Calamity Jane and Young Bride try my bread? It was sent to the Gl[illegible] number of years ago and is about [illegible] antity a small family would [illegible] Three pints flour, ½ pint [illegible] ½ pint milk, 1 tablespoon [illegible] spoon sugar, 1 teaspoon [illegible] ake. Put butter, sugar a[illegible] bowl, add the boili[illegible] lk. Dissolve yeast [illegible] ter; stir together an[illegible] roughly heated flou[illegible] beating. Cover a[illegible] tove and let rise 3 h[illegible] ready for rest of flou[illegible] minutes, or until ni[illegible] may have to add [illegible] Put in bowl, co[illegible] it is double its bulk [illegible] let rise to top of pans. [illegible] minutes at a temperature [illegible] Place a small dish of b[illegible] oven. This prevents cr[illegible] hard and crisp. Hope to [illegible] has helped some sister a[illegible] will answer as to how they [illegible]

Can[illegible]

CORNMEAL GRIDDLE C

2 cups [illegible]eal, 1 egg, 1 t[illegible] lk, 1 teas[illegible] lard. Ba[illegible] se gridd[illegible] ortening [illegible] ening [illegible] er and [illegible]

K[illegible]

[illegible] thro[illegible] 1½ c[illegible] teas[illegible] sifted. [illegible] somet[illegible] ing a[illegible] gar [illegible] mon a[illegible] will try and re[illegible]

[illegible]PID[illegible]

[illegible] ice and ri[illegible] yolks of [illegible] 2 tables[illegible] [illegible] the w[illegible] gs beaten to a stiff [illegible] others will try this and re[illegible]

OYSTER CHOW[illegible]

Dear Kenneth Keith [illegible] of salt pork in kett[illegible] onion and about one [illegible] potatoes. When mos[illegible] pint of oysters and [illegible] When done add pie[illegible] and salt. Hope yo[illegible] as we do. Just en[illegible]

TAP[illegible]

[illegible] a cup[illegible] Mix and [illegible] floured [illegible] to quarter-in[illegible] Spread w[illegible] kind of je[illegible] sprinkle [illegible]anulated sug[illegible] it up. [illegible] a cloth; leave roo[illegible] expa[illegible] or steam 1 hour. Se[illegible] with [illegible]ce. MRS. B. N. PAU[illegible] [illegible]ty.

[illegible]pricot Pudding

Ginger Cake

[illegible] cup of molasses, piece of butter [illegible] as stiffly as possible with flour, ta[illegible] of boiling water, one teaspoonful ea[illegible] ginger. The batter will seem thin bu[illegible] right.

LAURA [illegible]

Vinegar Pie

[illegible] of sugar, one and one half [illegible] tablespoonful of sharp vineg[illegible] [illegible]s of flour. Flavor with nut[illegible] with only one crust. MRS. A. SO[illegible]

Ventian Egg

[illegible] can of tomatoes, butter size [illegible] one cup of chopped onions, [illegible]se, boil all together. ha[illegible] set on back of stove an[illegible] add very slowly one we[illegible] [illegible]sted crackers, very nice.

Black Bean Sou[illegible]

[illegible]nt of beans over nigh[illegible] cover with fresh water, [illegible] drain, then add two q[illegible] simmer slowly for an hour [illegible] onion, eight cloves, little cin[illegible] one stick chopped celery [illegible] an hour. Press through a [illegible] milk or water if necessary [illegible] of butter. Serve hot wi[illegible] or toasted bread.

Raisin and Nut Cak[illegible]

[illegible]d cup of butter, one cup each of sug[illegible] one teaspoonful each of cinnamon an[illegible] nutmeg, one cup chopped raisins, sa[illegible] and two cups of flour. Drop o[illegible]

M[illegible]

White Liniment

[illegible] good for sores. Take two eggs, [illegible] the egg shells with vinegar, add [illegible] Then add the same amount [illegible] all together.

For Piles

[illegible] chestnuts and crush, put in a stone or [illegible] cover with good lard, put on the back of [illegible] and simmer very slowly till nuts are very frequently.

For Rheumatism

[illegible] attack take small teaspoonful of Rochelle [illegible] a day. Sometimes this will help old cases.

For Tape Worms

[illegible] dose of Castor oil upon getting up in the [illegible] then in two or three hours eat one [illegible] of shelled pumpkin seeds. At noo[illegible] that are left and for supper eat the [illegible] [illegible] else all day and drink as little [illegible] On going to bed take a big dose [illegible] This will bring results in almost every [illegible]

J. L. R. try this remedy for warts: [illegible] put up one half pint turpentine, one [illegible] one ounce corrosive sublimate, one ou[illegible] one half ounce blue stone. Shake [illegible] thoroughly once or twice a day.

[illegible]licious Cream

[illegible] of boiling wate[illegible] granite saucepan [illegible] boiling stir in [illegible] idly until all th[illegible] Take from the [illegible] the mixture, [illegible] Stir all this [illegible] minutes sure [illegible] properly. [illegible]ated hot, an[illegible] the mixtu[illegible] leaving room b[illegible]n. Bake tw[illegible] in a hot oven, rapidly as po[illegible] Avoid opening the oven do[illegible] When cool make a slit [illegible] of clean scissors, and fill [illegible] custard or whipped cream. [illegible]ted these cream puffs are e[illegible]

N. [illegible]

STE[illegible]

For [illegible] dough[illegible] 2 tables[illegible] two teas[illegible] smooth. [illegible] slowly [illegible]

---

on [illegible] pudding [illegible] cold. I dot [illegible] strawberries [illegible] of the straw[illegible] also, is very [illegible]

[illegible] on top, [illegible]ee 19.

[illegible] B[illegible] dd 3 [illegible] gar an[illegible] then the [illegible] somewhat sp[illegible] top and b[illegible] not without sauce. MARY A. BEN[illegible]

[illegible]dding [illegible] Fresh Fr[illegible]

[illegible]ng dish [illegible] sweeten [illegible] with crus[illegible] them [illegible] escap[illegible] put i[illegible] [illegible] and b[illegible] ours; when [illegible] turn out [illegible] onto a [illegible] hot or cold. Cost, 20 cen[illegible] for 6 or 7 people. Season[illegible] [illegible]us kinds of plums from [illegible] [illegible]ber. FANNIE F. [illegible]ll River.

BREAD PUDD[illegible]

For Young Bride—Put s[illegible] bread in pudding dish, cov[illegible] and let stand till soft, break[illegible] they soften with spoon. Tak[illegible] with sugar to required swe[illegible] and stir well. Salt a bit, [illegible] of butter, a cup of raisins [illegible] nutmeg over top. This [illegible] guess and taste mostly, [illegible] and my last one quick[illegible] Please try it.

Cotta[illegible]

Beat 1 egg ligh[illegible] and 2-3 of a cup o[illegible] fuls of baking pow[illegible] meg, grated, into [illegible] stir this into the [illegible] 2 tablespoonfuls of [illegible] into a biscuit pan [illegible]ke abo[illegible] minutes; cut into square[illegible] d serve [illegible] sauce. MISS MARY E. MARONI[illegible] [illegible] Caller street, Peabody.

[illegible]ll do [illegible] spoon each o[illegible] salt, 1 egg a[illegible] not too stiff. Bake in [illegible] someone will try this an[illegible] report. [illegible]ean L.

WALNUT BREAD.

Two cups flour (bread), ½ cup sugar, 2 teaspoons baking powder, 1 teaspoon salt, ⅞ cup of milk, 1 egg, ½ cup chopped walnuts. Beat egg up light an[illegible] ingredients, then add the rest, [illegible] stand [illegible]-half hour i[illegible]n. Bake a[illegible] one [illegible] in a mo[illegible]e oven. mak[illegible] loaf an[illegible] very del[illegible] lu[illegible] dish. Marjorie W[illegible]

SQUASH [illegible]

[illegible]

[illegible]KE.

Th[illegible] cup but- ter cr[illegible] [illegible]r, 3 eggs beaten [illegible] cups flour, 1 cup raisins, [illegible]nts, 1 cup sliced candied [illegible] peel, 1 saltspoon salt, 1 teaspoon so[illegible] 2 teaspoons cream tartar, 1 teaspoon vanilla, ½ teaspoon almond, ½ teaspoon lemon. Bake 1 hour in a slow oven. Makes 2 large loaves. Wrap in waxed paper it will keep a long while. Eppie Tamson.

Light C[illegible]

One cupful of sugar, 1 1-2 cupfuls of flour, 2 teaspoonfuls of baking powder, all well mixed together; break 2 eggs into a cup and fill the cup with milk; add butter the size of an egg to be melted; beat into flour and sugar; any flavor desired. MRS. J. H. FINCH, JR.
5 Bird street, Quincy.

Remarks On Board Bark Catherwood Bound

Sunday February 18
These 24 hours commences with
fine weather and breezes land in
sight also plenty of fish different kinds
middle part the same at sundown
took in sail stood to the W
latter alter her cours from W to NW

Monday February 19
These 24 hours commences with
fine breezes steering W N W same usual

2) 56872310967
2843615548 3 2
4
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7114 3 1 2 6 5
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1 1
1 0
1 9
1 8
1 7
1 6
4

Leander L.
Mount
Bristol

OF MEAT
DE PALATABL
those who are se
When I have
brown juicy o
to go with
cooking on
pieces of be
a flat-bo
wly until
hen add
ep slowl
meat is
oils off,
at only
gravy.
esired,
on to
poor
may
get
n.
a
for
he
od
d

cut
n.

—Trim and with
and flour 4 pounds of the
beef or the face of the rump.
all onions in dice and fry a
own in salt pork fat or beef
Put the beef into a braising
e-mouthed beanpot answers
on skewers, so it will not
bottom. Add 1 quart of
and 1 tablespoon of herbs
lin bag. Pour the fried
he beef and cover tight-
moderate oven 4 hours,
20 minutes and turning
once. When tender remove
to a platter, strain the liquor,
lespoons of flour mixed in a
water, boil until thick and
the meat. Lemon juice, to-
ushrooms may be added to
if desired. Garnish with
onions or potato balls.
Hubby's Chum.

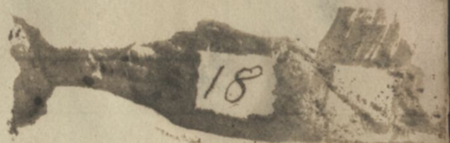
PONGE DROPS.

eggs (whites), ⅓ cup of powdered
2 eggs (yolks), ⅓ cup of flour,
on of salt, 1 teaspoon of lemon
ext. Beat the whites of the eggs
stiff with the salt; beat the yolks, add
powdered sugar and flavoring, cut in
whites and then add flour. Drop or
shape from spoon into lady's fingers on
thick, buttered paper, sprinkle with
powdered sugar, shake off all that does
not cling and bake in a moderate oven.
Libbie L.

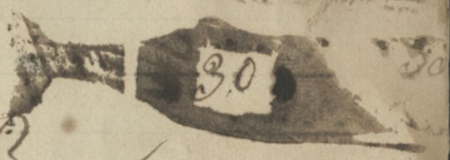
On a Whaling Voyage Around Cape Horn 1854

Febuary 11 Starboard Boat 1 Black fish
Laboard Boat 1 Black fish
Waste Boat 1 Black fish
Febuarry 21 Larboard 1 Black fish

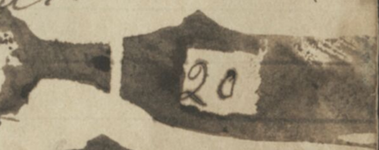
On the Medille Ground April 29.
Labourd Boat 1 Whale

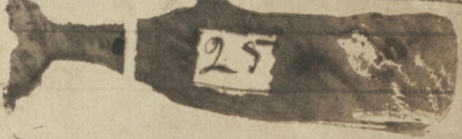


Howards Island May 17
Starbod Boat 1 Whale

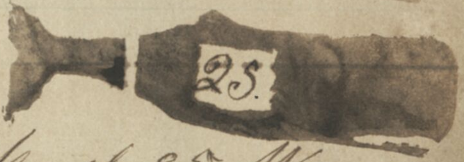


Ohetaan Island larbord Boat
1 Whale May 24
Ohetaan Island Waist Boat
1 Whale May 24

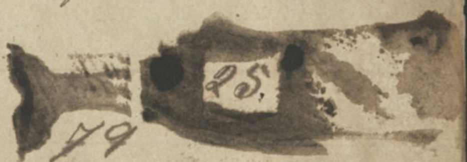




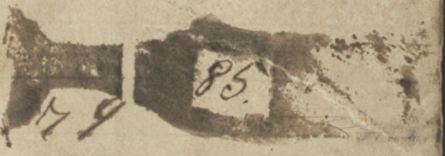
On the line Larbourd Boat
1 Whale June 3



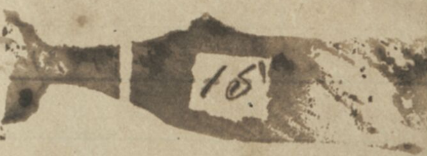
In Lattitude 1.30 N Longitude of 85° W
Larboard Boat 1 Whale

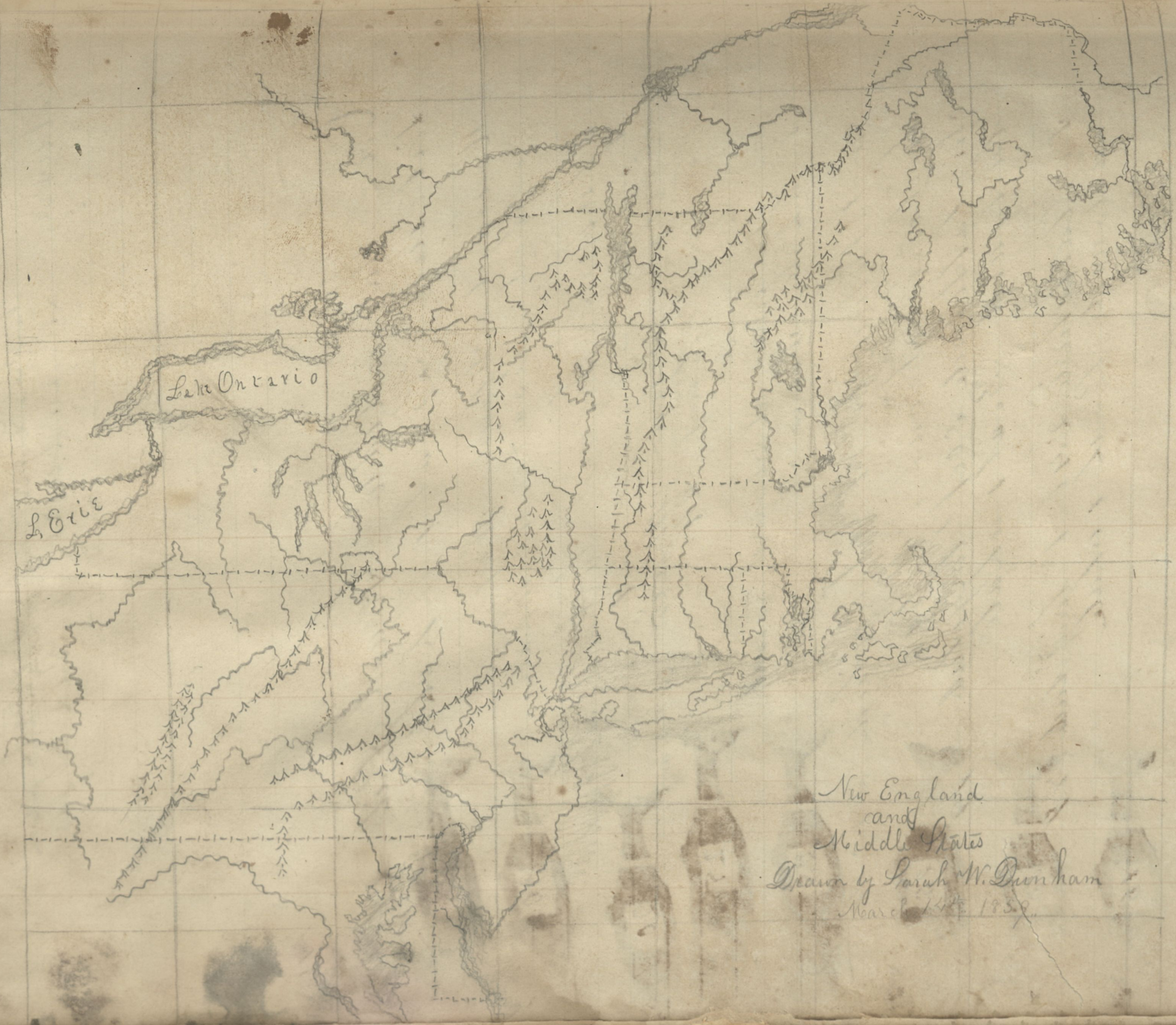


In lattitude 50 N longitude 79
larboard Boat 1 whale



In lattitude 2.40 N longitude 79
larboard Boat 1 whale





New England
and
Middle States
Drawn by Sarah W. Dunham
March 14th 1858.

An Altitude Taken at half past 11 oclock
And the same Altitude at 12 oclock

Crononiter time 2 = 40 = 00
Crononiter time 3 = 31 = 20
2) 6 = 11 = 20
3 = 05 = 40
Equation ~~Crononiter rate~~ 3 = 07
3 = 08 = 47
Crononiter rate ~~Equation~~ 33 = 50
3 . 42 37
Longitude 55 = 39

3 08 47
33 50
37

Jeanette A Chase of New Bedford
County of Bristol Mass

Born October 18th 1824 Wife of
What was Josephine Hazen and
now is Josephine H Chase

soo
ater, 2
of sugar.
ke without

Continued from Page 30.

B

...ayer of oysters, pinch of ...r. Continue until dish ...our over milk to cover. ... Then add a beaten ...milk and pour over. ... of butter on top ...umbs should be ...n ¾ of an ... quart of ... makes ...ee per-

5½ lb

... egg, ...n hot

6 lb

...had- ... two ... part ... white ...oiling ... been ...ound. ... dish ...auce ...ade ...oil, ...ake ... and ...boiled ... may ... little ...arsley ... sauce, ...ing some of the ... thickening a little ... butter and pinch ...essary a little water ... few oysters. Simmer ...d it is ready.

1¼ lb at

9¼ lb at

10½ lb at

28
30
34

...ed fish, bluefish, cod, ... 1½ pounds, which is ... three people. Make a ...y dressing. Lay it in ...ll, narrow slices of fat ...p of fish, add a bit of ... and set into a hot ...hour. When done ... pan, after taking ...latter, thicken like ... fish. Milk is bet-... d and haddock, if ... bake mackerel ...ning and bake ...st done pour ... good rich

111

... pan, lay ... of wa-... n. When ...n milk to ... serve, place ... around and ...op of fish to

Ban

Washing

...h, ½ hour ...e a hot ...erwise if ...le I buy ...hing 1½ ... remains ...owder for ... good as to buy ... do not put it in ..., are almost done. ... be too mushy.

1 Washing

...ound

...is—Skin them a... int... ...an, o... fir... ...oll in ... and ...

...sh

...s, clean. ..., for 3 or ...hile warm

9.P.

... in water, wipe ...ot coals. Eat at

...oil over a clear hot ...nd spread with but-...e for supper.

...g—About the same.

These last two should be served red-hot. With fish of all kinds serve baked potatoes, pickles, pickled beets, tomato, cold or hot slaw, chow-chow, catchup, or some such relish. Fall River.

SHAMPOO FOR DANDRUFF.

Yolk of 1 egg, 1 pint of warm water, 1 ounce of rosemary. Follow with thorough washing with liquid verbena soap. Quireda.

EGG SHAMPOO.

Shake the yolk of an egg in a pint of alcohol, strain and bottle. To a bowl of warm water add 2 tablespoons of liquid. Quireda.

LEMON HAIR WASH.

One ounce salts of tartar, juice of 3 lemons (strained), 1 quart of tepid water, previously boiled. Apply a cupful to the hair and scalp just before using the verbena shampoo. Quireda.

MARBLE CAKE.

Marble cake—Light part: Whites of 3 eggs, ½ cup each of butter, sugar and milk, 2 cups of flour, ½ teaspoon of soda, 1 teaspoon of cream of tartar. Dark part: Yolks of 3 eggs, 1 cup of molasses, ½ cup of butter, ½ cup of milk, 2 cups of flour, 1 teaspoon of soda, and flavor with mixed spices, cloves, cinnamon, nutmeg. Butter tin and put in alternate layers of light and dark parts, leaving light part on top. Water Lily.

PLAIN SPICE CAKE.

Suma—If you care for a plain spice cake or a very nice gingerbread, please try the recipe of best gingerbread: ½ cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoon cassia, ½ teaspoon ginger, ½ teaspoon cloves, 2 even teaspoons soda, 1 cup boiling water, 2½ cups flour, 2 well-beaten eggs, added after all the ingredients are thoroughly mixed. Bake in sheet tins. This will keep nice and moist. Please report. Peggy W.

BUNS.

For Arrie—Scald 1 pint of milk, add ½ yeast cake dissolved in ½ cup water and flour to make a batter. Rise over night. In the morning add 1 cup sugar, 1 scant cup shortening, 1 well-beaten egg, 1 cup currants and flour enough to mould. Let rise until very light, mould and form into balls, set into pans not too near together, brush over with milk and molasses. Rise until very light and bake.

Made-over dishes for Arrie. Winifred.

...blespoons ...ut. Mix ... cream the bu... thoroughly. ... bea... milk, then th... ingred... chill the doug... fore roll... rolled thinner ...nd more ... cut. Boston H...

MIXED SPICES.

Mrs Jay—Is this what you wis... If so, it is just as I said. It be... to some one else, and our old fri... M. M. T., sent this in; therefore, ... to be desirable.

Mixed spices—Three spoons gr... cassia, 1 spoon ground mace, 1 sp... grated nutmeg, ½ spoon ground cl... ½ spoon allspice, all well mixed.

Please tell me if this is the re... that you wish for. There is nothing better, you may be sure. Boston Housekeeper.

PS—Do you wish for the mince pie recipe also? The rule is: Four heaping tablespoons of the mixed spice to each bowl of meat, etc. B. H.

HOW TO USE FATS.

To keep suet mince, pack in fruit jar, cover with best molasses, put on top of jar, set in the refrigerator.

Cheap fat for frying and pastry—Beef lard. Try out fat from beef trimmings, strain, add one-third as much of lard, beat well, cool. Dripping. Skim fat from boiled or roast meats except mutton; to 1 cup add ¼ teaspoon borax, ½ cup water, boil up for 3 minutes, cool, remove the fat, scrape off sediment or reheat fat and strain. Use for frying, meat, pie crusts, gingerbread, etc. La Polka.

IRISH MOSS JELLY.

Soak and wash ½ cup of moss, put it into 1 pint of boiling water, add a tablespoon of seeded raisins, the yellow rind of a lemon or orange and simmer until the moss is dissolved. Add a little sherry or the juice of 1 lemon, ⅓ cup of sugar. Pour in cold wet mold. La Polka.

NEW YORK GINGERBREAD.

Two cups sugar, ½ cup butter, 3 eggs, 1 cup milk, 3 cups flour, in whic... has been sifted 3 times 3 even teaspoons of

SOFT SUGAR COOKIES.

Two-thirds cup butter, 1½ cups sugar, 2 eggs, ⅔ cup milk, 2 scant teaspoons cream of tartar, 1 scant teaspoon soda, salt, 1 teaspoon vanilla, enough flour to handle. Roll quite thin and bake in quick oven. This recipe was sent in by Emma L. years ago when the column was young. It is such a nice, soft cookie recipe that I know she will pardon me for sending it again. Izetta.

OATMEAL GEMS.

One cup cooked oatmeal, 1 cup whole wheat flour, 2 teaspoons baking powder, 1 teaspoon butter, ½ teaspoon salt, milk for thin batter. La Polka.

CORN FRITTERS.

...n the part of New ... I live we make our ...s of raw corn. Six ... through each row of ... knife, scrape out the ... salt and flour to make ...n pork fat. No baking

...m ...per- ...gainst ...uainted in ...with the doc...

ENTIRE WHEAT BREAD.

Dissolve 1 yeast cake in ½ cup of tepid water, add to 1 quart of warm water or 1 pint of scalded milk and 1 pint of water, 1 teaspoon of salt, ½ cup of molasses or 2 tablespoons of sugar, add whole wheat flour. For a stiff bat-

STEAMED BREAD PUDDING.

Two cups chopped bread, ½ cup molasses, 1 egg, 1 cup chopped raisins, 1 cup sweet milk, ½ teaspoon soda, ½ teaspoon ground cloves and ½ teaspoon cassia, little salt; steam 2 hours; serve with hard sauce.

Hard sauce—One cup sugar, 1 egg, small piece of butter beaten together. Izetta.

FRENCH CAKE.

Three eggs, 2 cups of sugar, ½ cup butter, 1 cup milk, 2 teaspoons of baking powder, 3 scant cups of flour. Ace of Spades.

FRUIT SIRUP.

One pound sugar, 1 pint berry juice, 1 pint water. Boil sugar and water until it becomes sirupy. Add berry juice and simmer gently for 1 hour. E. O. S.

GOLD CAKE.

Two scant cups of flour, the yolks of 4 eggs, 1 cup of sugar, ½ cup of butter, ½ cup of sweet milk, ½ teaspoon of soda, 1 teaspoon of cream of tartar; flavor to taste. Ace of Spades.

SILVER CAKE.

Two cups of flour, the whites of 4 eggs, 1 cup of sugar, ½ cup of sweet milk, 1 teaspoon of cream tartar, ½ teaspoon of soda, flavor to taste. Ace of Spades.

GRAHAM CAKE.

Two cups sugar, 1 cup molasses, 2 cups milk (sweet or sour), 3 cups graham flour (sifted), 2 cups white flour, 2½ cups fruit, 1 teaspoonful soda, salt, spice to taste, makes two loaves. E. O. S.

SUGAR COOKIES.

Two cups sugar, 1½ cups butter, 3 eggs, ½ teaspoon of soda dissolved in ¼ cup of water; flavor with vanilla; flour to roll thin; make it quite stiff; sprinkle sugar over the tops of the cakes. S. A. L.

SQUASH MUFFINS.

One cup of sifted squash, ½ cup of sugar, 1 cup of milk, 1 egg, a piece of butter as large as an egg, 2 cups of flour, 1 teaspoon of soda, 2 cream tartar, a little salt; bake in hot gem pans. Helen.

DANISH PUDDING.

I often make Danish pudding like a recipe sent in a short time ago, but I add ½ can of grated pineapple, 2 sli... bananas, 2 oranges cut up, serving cold with whipped cream; very ric... nice. Augustus' Ma...

DO...NU...

Some one aske... so will send mine, ... One cup sugar, 1 egg, ... butter size of a walnut, 1 tea... eratus, little salt, flour enough ... any spice you like. Sweet milk m... used in place of sour by adding 2 ... spoons of cream of tartar. Granite State.

YANKEE MUSTARD.

Here is my own rule for what I call Yankee mustard: One small cup cider vinegar, half cup white sugar, tablespoon mustard, heaping teaspoon cornstarch, 1 egg, little salt, butter size of an egg. Put the vinegar and butter on to boil, beat up the rest and add to the boiling vinegar, stirring constantly to prevent burning till it thickens. Bottle and keep in a cool place. Is much like salad dressing, and all to whom I have given the rule pronounce it fine. Bethra Liedean.

TAPIOCA INDIAN PUDDING.

For Jane of Mass.—Tapioca indian pudding—Soak 3 tablespoons of tapioca till soft, 2 tablespoons of indian meal stirred up in a little cold milk; add a small piece of butter and salt to taste. ...ur over this a quart of boiling milk; ...r in a small cup of molasses and ...spoon of ginger. After it has baked ... hour pour a cup of cold milk over ...ithout stirring it; bake three hours ...l.

...he most delicate, the most sensible ...ll pleasures, consists in pro... ...pleasures of others." M...

PORK CAK...

...e pound fat pork, ...m, 2 cups of white s... ...sses, half pint boiling ... the pork, half poun... ...s, and seeded raisins, ... ½ teaspoon clove, 1 of ...mon, half a nutmeg, ...n soda, flour to make ... spoon will stand up. ...s, and is very nice. Bal... ... oven two or more hour... ..., or stone jar. If not moi... ...rows soft by keeping and th... ...better), put an apple in the ...and it will be all right. Bethra Lie...

APPLE JELLY.

...ssie of Mattapan—When mak... ... again wish you would try ... and you will not be obliged to b... ... boil. I use baldwin, crab apple or ...e parings and cores, with equally ... success. First cut up your apple, ...cting only the blossom end, place

...EADQUARTERS

...ed raisin... ...ron, nuts or ... rinds, or candied gin... ...namon, ¼ teaspoon ... ger, allspice, cassia ... salt, ¼ cup mola... ... white sugar, ½ ... hot water, 1 te... ... and dry fruits. ... der given. In ... chafing dish ... utes, in one-p... ... pound tins 3 to ... return to tin, co... ... you like, reheat ...

Hard sauce—C... 1½ cups of fine ... together, add ... cream, 1½ teasp... ... set two hours ...

FR...

One cup ... cup ston... small pie... teaspoon ... milk. ... teaspoon ... tartar in li... to roll withou... bake in quick ov...

bakin... low ... Cream the suga... well-beaten eggs, then ... flour. Boston ...

MOCK APPLE ...

Mock apple pie for "Real ... soda biscuit, 2 teacups of ... juice of 2 lemons, 1 cup of ... well together, and bake wi... crust. This is called, "gree... without apples." Boston Hou...

FAVORITE GINGERBR...

Merline of Nashua—If B. I. ... answer any questions for you ...uld try your soft ginger-bread and found it good. Here is B. H.'s favorite recipe for ginger-bread, and original. It is put together just as given—One tumbler of molasses, 1 tumbler of sugar, 1 teaspoonful each of allspice, cinnamon and salt, ½ teaspoonful of clove, a grated nutmeg, ½ cup of butter and lard mixed, 2 well beaten eggs, 1 cup of sour milk and 3 tumblers of flour, in which has been sifted four times, 2 even teaspoonfuls of soda. Lastly, 1 tumbler of dried currants, previously cleaned and well floured. Bake in gem pans, 20 or 25 minutes. It makes 24 cakes. Boston Housekeeper.

...AD PUDDIN...

... bread c...bs, ...uet or b... ½ ...on baki... ... 1 teas... ...ach c... ... 2 tab... ...ts, 1 c... ...lk. I... ...ggs; ... La...

...JELLY

...h water ... ...orcelain lined k... ...y be mashed ... ...to a straining ... ...e to drop into ... ...ze the fruit Sq... ...e cl... ...n.

...ins at 10 ct | 30 ct

...ical

7 7
7 7
7
7 7
7 7
7 7
7
7

$150
$150
$160
$160

49
35
84
7

94
2
188
49
135

Bedford M
Mass
Chase
19 of North ...

Butter

144
96
18

79
79
58
9
7
9
8

115
82
15
97
193
1911

Sarah's Mama.

off the white part of
the tips and put into a
water, add a teaspoon
f soda. Boil until ten-
well-buttered slices of
Sarah's Mama.

turnips, cutting deep
all the hard outside.
water and boil three
ur and plunge into cold
enable you to rub off
in easier; drain off all
season with salt, pep-
Sarah's Mama.

ape off the skin and boil
of an hour and put into
off all remaining skin.
soning of butter, pepper
Sarah's Mama.

and scrape the carrots,
strips, boil in salted
cover them until ten-
butter, pepper and salt,
ot. Just before serving
cream.
Sarah's Mama.

48

Boil onions, and when
cup of cream, butter,
taste. Serve hot.
Sarah's Mama.

abbage—Chop fine with a chop-
a new solid head of cabbage;
to a kettle, add a cup of hot
ter and cook quickly. Drain off wa-
ter; season with salt and butter and
half a cup of cream or milk thickened
with flour. Sarah's Mama

LAD DRESSING.

Willie W.—Here is a recipe
ressing that I'll guarantee is
us. Mrs Ella H. is the one
in, long ago: Put heaping
of butter and 1 rounded ta-
our in a pan; stir till hot and
ed; then add 1 cup of milk.
is is cooking mix in a bowl 1
blespoon of sugar, 1 even tea-
f salt, 1 heaping teaspoon of
d, a bit of pepper, 1 egg and a
½ cup of vinegar; pour into your
th the rest and stir till it thick-
e custard. L. E. W.

OTECT BABY'S EYES.

hers—When you go out yourselves
vear a hat to shade your eyes, or
a parasol. At any rate, hat or no
t, you can look away from the sun.
ou take your babies out, lay them
t on their backs, have no shade over
hem and make them look directly at
e sun and sky. Try looking at the
un yourselves for five minutes and see
ow you feel. Do put shades on your
arriages all winter. You can raise

Dolly Varden cake—2 cups sugar, ⅔ cup butter, 1 cup sweet milk, 3 cups flour, 3 eggs, 3 teaspoons baking powder, 1 teaspoon lemon extract; bake half the dough in 2 layers, and to the other add 1 tablespoon molasses, 1 cup chopped and seeded raisins, ½ cup currants, small piece chopped citron and 1 teaspoon each of cinnamon, cloves and nutmeg; bake in 2 layers and put together with alternate layers of the white cake and frosting.

Marshmallow

INTY VANILLA WAFERS.

. F.—As it was I who sent in re-
for dainty vanilla wafers will
it again, as it has been requested
ill bear repeating. One cup sugar.
hirds cup butter, four tablespoons
one tablespoon vanilla, one egg,
d one-half teaspoons cream tartar,
hirds teaspoon soda, flour to roll
thin. Cut in very small fancy
s. Hope you will try them and re-
Country Hotel Landlady.

THER AND BABY

IRISH MOSS

Requested by
moss blanc ma
moss, although
wash thorough
a net bag put
double boiler;
remove moss,
to taste, or
thick cream.
to test the firm
Two and or
dried Irish
wash, soak
Tie in lace ba
in double boi
minutes from
move moss,
teaspoon of
For tastel
of fine Ir
moss to
for sa
dissol
strong

Add
pint of
mering

Two cu
of sour mi
ter, ¼ cup
cup of brow
ginger, 1 tea
of cloves, ¼
grate the yell
lemon and or
raisins, ¼ cup
flour, mix all
spoons of so
add to mixtu
3 to 4 hours

ICE CREAM.

I wonder if anybody makes ice cream my way? Use three pints milk, one can and a half condensed milk, large cup sugar, one spoonful each of orange and vanilla extracts. No cooking; simply freeze. This makes one gallon.

Stanley's Mama.

LUNCH CAKE.

As none of my children care for gingerbread, I make them plain cake. They tire of bread and butter. One egg, two is better, butter size of an egg, cup sugar. For flavoring I grate nearly whole nutmeg; cup milk, two teaspoonfuls baking powder. Flour same as for any plain cake, cup chopped raisins, flour them well. This won't hurt children and it goes all right.

Stanley's Mama.

RYE PANCAKES.

Aunt Ruth—Have never writter
Household sisters, but saw you
for old-fashioned rye pancakes.
I had a tried and true recipe
many years old, will send it
trusting it will be what you

ancakes—One egg, heaping
saleratus, 1 pint sweet milk,
our, 2 cups rye meal, salt,
1 teaspoon cream tartar, 1
kingspoon of molasses. Dip
deep hot fat and then in
have them drop easily into
fat to fry. Aunt Edith.

BUTTERMILK BISCUITS.

One quart flour, 1 teaspoon each soda and salt, 1 tablespoon lard, 1 pint buttermilk. The dough should be rather soft. Bake in quick oven. Norma.
Copied by Von Edirb.

GRAHAM PUFFS

Beat one egg until light, add two tablespoons of sugar, one-half teaspoon of salt, two tablespoons of melted butter, one cup of milk, one cup of graham flour and one cup of white flour sifted with two teaspoons of baking powder. Beat thoroughly and bake in hot buttered muffin pans for about half an hour.

QUICK AND GOOD MARBLE CAKE

One cup sugar, ⅓ cup butter, ½ cup milk, 1 egg, 1 teaspoon vanilla or lemon, ½ teaspoon salt, 1 heaping teaspoon baking powder sifted in 2 cups flour. When mixed take out one-third, to which add ½ teaspoon of cinnamon, ½ teaspoon cloves and allspice mixed, and 1 tablespoon molasses. Mix any pretty way.

Uncharitable.

er 2½ quarts is allowed. Beat well,
rai 3 or 4 hours, stir down, raise, stir
again, put in buttered pans, raise
bake in 2 loaves 1 hour. Use or
bread flour and one-half
t flour if ed. La

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Serve
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½ cup
2 tea-
½ tea-
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ter.
til
der vin r, 2
spoons mustard,
flour, little salt.
free from lumps with cold wa-
then stir into boiling vinegar.
cool put all in stone jar. Cover
Please report. Nanna.

REEN APPLE PIE WITHOUT APPLES.

Green apple pie without apples—6 soda
lits, 2 teacups of cold water, 2
2 teacups of sugar,
bake without
La Polka

FRUIT JELLY.

Equal weights of sour cherries, currants, raspberries, strawberries. Cook, strain, boil juice 12 minutes. To each pint add ¾ pound hot sugar. Boil up for one minute, pour in glasses. The juice of tart apples may be substituted for cherries and blackberries for strawberries.

La Polka.

GUM ARABIC FOR STARCHING.

Crimson Rambler—The way I use gum arabic: One tablespoon to 1 quart of cold water. Let it stand over night. In the morning stir it well, then strain it and it will be ready to use instead of starch. Hope this will help you.

Bessie Kay.

Apple Fritters

Make a batter of 1 cup of sweet milk, 2 cups of flour, a heaping teaspoonful of baking powder, 2 eggs beaten separately, 1 tablespoonful of sugar and a pinch of salt. Heat the milk a little more than luke warm and add it slowly to the beaten yolks and sugar. Then add the flour and whites of the eggs, stir all together and throw in thin slices of good sour apples, dipping the batter up over them. Drop into boiling hot lard in large spoonfuls, with pieces of apple in each, and fry to a light brown. Serve with maple syrup. Bananas, peaches, sliced oranges and other fruit can be used in the same batter.

MRS. A. C. ROBERTS.
198 Falcon street, East Boston.

Japanese Way of Cooking Rice

Put 1 cup of rice which has been thoroughly washed over the fire with 5 cups of boiling water. Add salt and when it has been boiled fast for 15 minutes set in a saucepan uncovered in a moderate oven. In 15 minutes the water will be completely evaporated and every grain distinct and fluffy; not a grain will stick to the pan. MRS. J. F. HAMMOND.

PANCAKES

Quarter of a pound of flour, 1-2 pint of milk, 1 egg, 1 lemon, sugar. Put the flour in a basin, add a pinch of salt, and make a hole in the middle, beat 1 egg well and add half the milk. Stir the egg and milk into the flour with a wooden spoon and beat well. Add the rest of the milk and stir rapidly for a few minutes. The batter should be made at least one hour before it is to be cooked. Make some drippings very hot in a frying pan and pour in sufficient batter to cover the bottom. Fry a golden brown on the under side, toss and fry the other side. Serve on a hot dish with sugar and lemon

On
1 t
mil
spoo
ful o

EATS

Dear New sekeeper
Here is someth help you
Potatoes are go eats. With
fowls they are shed. Sweet
potatoes are n opriate with
roast meat, as a ons, winter
squash, cucumbers ragus. Car-
rots, parsnips, greens and cabbage are
eaten with boiled meat, and corn, beets,
peas and beans are appropriate with
either boiled or roasted meat. Tomatoes
are good with every kind of meat, but
especially so with roasts. Apple-sauce
with roast pork, cranberry sauce with
beef, fowls, veal and ham. Currant jelly
is most appropriate with roast mutton.
Pickles are good with all roast meats.
Zell Allen.

DANISH DUMPLINGS.

One cup of suet chopped fine, 1 cup grated bread crumbs, 1 cup flour, ½ cup sugar, ½ teaspoon baking powder, little nutmeg, pinch of salt, 2 eggs and 1 pint of milk. Sift together powder and flour, add the beaten eggs, grated crumbs, sugar, suet and milk. Make into a smooth batter and drop by spoonfuls into a pint of boiling milk, 3 or 4 at a time. When cooked pour over them the milk they were cooked in.

Here is one more recipe. Beat until light the yolks of 3 eggs and 1 teaspoon of sugar. Add ½ cup of suet, chopped fine, ½ cup of currants, 1 cup sifted flour, in which has been sifted 1 heaping teaspoon baking powder and a little nutmeg and salt and, lastly, the egg whites, well beaten. Flour the hands and make into balls the size of an egg. Boil in separate cloths for an hour or so and serve with a rich sauce. Wine sauce is great. Write and say if these

NUT CAKE.

2 small cups sugar, 3 cups of flour, 1 cup sweet milk, 4 tablespoons melted butter, 3 eggs, 2 heaping teaspoons baking powder mixed in flour. Bake in layers.

Filling for cake: 1 cup of English walnut meats, whites of 2 eggs, 1 teaspoon vanilla. Ice top and ornament with walnuts. This is a very delicious cake.

Economical Raisin Cake

One cup sugar, 1 tablespoon butter, 1 egg, 1 cup milk, 1 teaspoonful lemon extract, 1 cup pastry flour, 1 cup chopped raisins, 1 1-2 cups any good prepared flour.

MRS. B. HUTCHINSON.
11-2 Mulbury street, Beverly.

Minced Eggs

CORNMEAL PANCAKES.

For H. Gy egg, 1 cup milk,
fuls molas-
da dis-
r and

9 5

10

82.50
35
95.0
3
750

uts.
an and
Emmy Lou.

AN APPLES.

Pare, quarter, core and
t into an agate kettle, no
k slowly for 15 minutes, then
minutes, but be careful not to
em scorch. Use no sugar. Put
ars boiling hot and seal. These
keep indefinitely. Hope you will
as good luck as I have had in
past. Josie.

WN BREAD WITHOUT MILK

cups Indian meal, 2 cups flour, 1
molasses, 2 teaspoons soda, 3 cups
water. Salt. Steam three hours
ger. In the winter I put a small
of bread dough out in a box on
, where it will keep cold until
y morning. Roll out thin and fry
ry hot fat. They are eaten with
r like hot rolls. Very nice.
Madam P. of Rosewood Cottage.

SOUR-MILK PIE.

One egg, 1 cup sour milk or cream, 1 cup of sugar, ¼ teaspoon of the following: cinnamon, cloves, nutmeg and allspice; a few raisins. After putting into the lower crust sprinkle a little flour over it, then put on the upper crust and bake in a moderate oven. D. P. D.

M ROLL

One-half nd of flour, 6 ounces of
suet, jam. S d and chop the suet, put
the flour in a basin, add the suet and
a pinch of salt; make into a light paste
with cold water, roll out on a floured
board, spread the roll out and close the
ends; wring a cloth out of cold water
and tie the pudding in it, place in a
pan of boiling water and simmer for
two hours; remove the cloth and serve
on a hot dish.

VELVET MOLASSES CANDY.

Ettabelle—One cup molasses, 3 cups sugar, 1 cup boiling water, 3 tablespoons vinegar, ½ teaspoon cream of tartar, ½ cup melted butter, ¼ teaspoon soda. Put first four ingredients in kettle placed on front of range. As soon as boiling point is reached add cream of tartar. Boil until, when tried in cold water, mixture will become brittle. Stir constantly during last part of cooking. When nearly done add butter and soda. Pour into a buttered pan. When cool enough to handle pull until porous and light colored, allowing candy to come in contact with tips of fingers and thumb, not to be squeezed in the hand. While pulling add 1 teaspoon vanilla, ½ teaspoon lemon extract, few drops oil of peppermint or few drops of wintergreen, any flavor you prefer. Cut in small pieces with large shears and let cool on slightly buttered plates.

Don't Worry.

ICE CREAM WITH CONDENSED MILK.

When cream is scarce, try the following recipe, which is most excellent. Take 1 quart of milk, 1 can of condensed milk, 2 eggs, sugar must be used to taste as the condensed milk is sweet, as you all know. Add flavoring.

Vinette.

HOW TO CAN SQUASH.

Dear Aberdeen—Will give you my way of canning squash. Cut the squash in pieces, wash clean, cook as for pie, sift, then fill cans full, put the lids on loosely, set into a large kettle or wash boiler and cook until boiling hot through, then put rubbers on and screw lids tight. I have kept it two years. The last was as good as the first. Be sure to put a piece of board or something under cans to keep from breaking in the kettle. Can pumpkin same way.

Farmer's Wife No. 2.

BUTTER SCOTCH CANDY.

One cup sugar, ¼ cup molas
tablespoon vinegar, 2 of boiling
½ cup butter. Boil ingredients
mixture will become brittle wh
in cold water. Turn into a
tered pan and when slightly
into squares with sharp
Rose of New

Mrs Chapman for to J. 77

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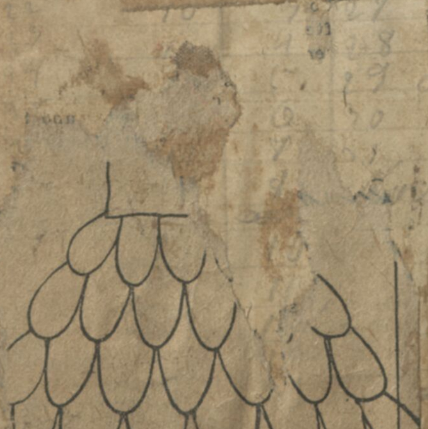

MABEL, N H's, RUG.

HOW TO REMOVE ST

Dear Querida—The followi
were sent in by you long ago, an
worth repetition. All stains shoul
removed before the articles are wa
and the sooner the stain is treated
more readily it will yield to the t
ment. Pour boiling water through
stains, when obstinate soak with a
tion of oxalic acid. Wash petro
ointment stains in alcohol, paint in
pentine or alcohol, varnish in alc
grass and other green stains in al
kerosene or molasses. For blood ns
use white of an egg in cold wat or
spread on raw flour paste and spread
in the sun. In the case of milk, cream
sugar or sirup stains, soak in cold soft
water. For wheel grease or machine
oil stains should be rubbed with lard
and allowed to stand a few moments,
then they should be washed with soap
and cold water. Tea, coffee or cocoa
stains should be removed with boiling
water, and if obstinate use the solution
of oxalic acid. Sent in by Querida, cop-
ied by Sis.

HOME SANITARIUMS.

How to Clean Brass

A simple and most satisfactory method of cleaning brass bedsteads, curtain poles, andirons, etc., is to dampen a cloth with ammonia, rub it briskly over a piece of pumice soap and then over the brass. This mixture acts like magic. Have tried it on articles thought to be beyond redemption, so black had they become, which, with the least effort, were restored to their original beauty. It is necessary only to dampen the cloth with ammonia, and with a little pumice soap rubbed on the brass and the work is accomplished.

ANSWER TO FEATHER QUERY

Seeing a sister's query as to how to clean ostrich feathers, I will tell her how I cleaned mine.

First, I dipped it into warm, soapy water and shook it well; then I put it through a rinse water the same way; lastly through a rinse water with a little blueing in it to make it good and white. Then I squeezed the water from it as gently as I could and took it to the stove and shook it and let the heat from the stove do the rest. Within 15 or 20 minutes it was its normal size and looked white, fluffy and nice.

HAZEL E. MORRISON.

Ellsworth, Me.

FOR A FELON

If you have a felon on your finger get a bottle of ammonia, such as 10 cents a bottle. Pour out 1-2 cupful and soak the felon for 5 minutes at a time, for three or four hours and it will surely cure it.

MRS. E. G. MORRISON.

Elm street, Ellsworth, Me.

TO FRESHEN WASH DRESSES

A good way to freshen a wash dress is as follows: If the dress is not soiled it will not need to be washed; just sprinkle the garment, roll it tightly up in a towel and in an hour or so, iron it on the wrong side. It will look as good as new.

MARGARET NORTON.

77 Clayton street, Dorchester.

FOR SEVERE SPRAINS

The white of an egg, a tablespoonful of vinegar and a tablespoonful of spirits o turpentine. Mix in a bottle, shake thoroughly, and bathe the sprain as soon a possible after the accident. Anothe remedy for bruise or sprain is wormwoo boiled in vinegar and applied hot, wit enough cloth wrapped around it to keep the sprain moist.

MRS. A. C. ROBERTS.

198 Falcon street, East Boston.

FOR SORE THROAT

To cure a sore throat quickly, moisten a cloth with very cold water and place around the throat on retiring. Over th place a folded towel or other cloth t keep pillow and bedding dry. Cover warmly and the heat will vaporize t water and in the morning the sore thro will have disappeared. Another excelle cure is to make a mixture of cottonsee oil 15 parts, oil of origanum 1 part and o of turpentine 1-2 part. Take five or te drops on sugar on retiring; also rub t mixture externally on chords of chest a throat.

MRS. EVA F. LOCKE.

6 Taft street, Dorchester.

BUTTONHOLE MAT.

Mrs L.—Seeing your request for directions for buttonhole mats, I will tell you of one I made about a year or more ago. I call it my "army mat." It is made from some of the clothes my husband wore when a volunteer in the Spanish-American war. It is in two shades of blue, and I worked it in red yarn. It is perhaps nearly a yard and a half long and about a yard wide. I shaped the tabs in scallops about five inches long and 2½ wide, put a plain piece of the darker shade in the center, and for a finish around that I knit a strip of the red yarn the required length and width for fringe. It is made the same as the worsted mats. After the strips are made you wet them and then iron them dry. That will keep the "kink" in it for years. I put a border of this about 2½ inches wide around the centerpiece, and in the center of each tab I made a star. I will try and let you see what I mean:

I sent it to the agricultural fair and it special premium. I love to make

After washing the hair rub a little olive oil into the roots, as washing tends to dry the scalp.

Clipping the eyelashes slightly about once a month will cause them to grow thicker and longer.

The habit of washing the face before or after every meal is a bad one, since it tends to coarsen the skin.

A cheap lip salve can be procured by melting some cold cream and adding a few drops of cochineal. Stir thoroughly.

Corn meal is an excellent cleanser and gives a beautiful gloss to the hair. The French use it to brush through the hair, claiming it improves the color.

If your face is too fat try strong massage to work off the flesh. Use a little cold cream on the fingers and work from the nose to the temples and from the chin upwards every night. It is a slow but sure cure.

A favorite method with Frenchmen is the buttermilk treatment for a rough and blotched skin.

If you wish to get plump eat butter. Butter everything thickly that offers an excuse for eating it.

A cup of hot water with half a teaspoon of bicarbonate of soda will sometimes sweeten the breath for a time.

To prevent the hair from falling and to stimulate its growth brush and massage for at least a quarter of an hour each night.

Rubbing the arms and neck with moistened salt, rinsing off by spraying with cold water, will aid their development and help to fill out the hollows.

Starched linen collars are injurious to those who wish to maintain a youthful neck. Either wear the low dutch ones, or, if your neck is thin, wear soft silk with muslin stocks.

HOME REMEDIES

A small piece of resin put in a vessel of water on the stove will give great relief to persons with a cough. May be used for weeks.

A spoonful of honey heated and made as hot with ginger as one can take it will break up a cold.

Half a cranberry bound on a corn will soon kill it.

MRS. VIRGINIA M. REES.

220 Metropolitan avenue, Hyde Park.

COUGH MEDICINE.

Hops, horehound, comfrey root, elecampane, small stick of black licorice. Get five cents' worth of each kind of the herbs, loose. Put on stove, cover with water, let stand all night. In the morning take a quart of molasses, add to mixture, let get hot, then break up the stick licorice and put into the hot mixture. Cook it down a little, then strain and bottle. This was given me by a friend who had used it in family for years.

Bonnie Doon.

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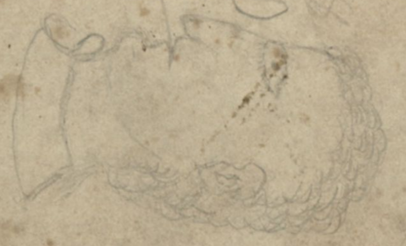

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